



BODEGA MARQUÉS DEL SILVO

MARQUÉS DEL SILVO RIOJA COSECHA



COUNTRY	Spain
APPELLATION	Rioja D.O.C.a.
VARIETY	Tempranillo, Graciano, Garnacha
AGE OF VINES	>35
FARMING	Sustainable farming. Zero residue wine.
SOIL	Clayey-calcareous soils, poor in organic matter.
ALTITUDE	560 - 700 meters.
AGING	Macerated and aged during 3 months in cement tanks followed by 6 months aged in bottle.
PAIRING	Perfect pairing with cold meat, steak tartare, grilled chicken and small game meat.

TASTING NOTES

Bright garnet red with violet tones. The nose is sweet, with aromas of blueberries, blackberries and raisin hints. Juicy tannins with mineral notes. Very fresh and crispy and elegant at the same time, persistent and fruity aftertaste.

LOGISTICS

Cs/6:	24cm x 16cm x 31cm 7.2 Kg	WMF	140 C/6	70 C/12
Cs/12:	32cm x 23.8cm x 31cm 14.3 Kg	EUROPALET	125 C/6	60 C/12