

Cuna De Reyes

Tinto Joven

90% Temparnillo, 10% Grenache DOC Rioja Spain 2015



Fresh grapey nose, soft tannins and hints of dark berries on the palate. Aromas of fragrant, fresh forest fruit such as blackberry and currant.

Fermented for 11 days in stainless steel at a controlled temperature between 26~28°C. Macerated for 12 days with skin contact and daily pump over.



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