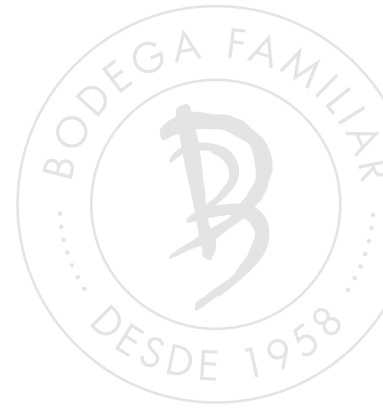




B O D E G A S  
**DOMINIO DE  
BERZAL**



## CARBONIC MACERATION

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This wine is made through the process of Carbonic Maceration. The whole bunches of grapes are fermented without prior destemming in stainless steel tanks. After fermentation, the grapes are pressed and the press wine is separated from the free flow wine.

### TECHNICAL DESCRIPTION

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**Vintage:** Manual.

**Varieties:** 92% Tempranillo and 8% Viura.

**Production Method:** Carbonic maceration.

**Alcoholic Fermentation:** 10 days at temperatures no higher than 26° C.

**Malolactic Fermentation:** In stainless steel tank.

### TASTING NOTE

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**Colour:** Brilliant red with violet tones on the outer edges. Medium-high depth.

**Nose:** Without swirling the glass, one appreciates fruity aromas of red berries such as strawberries, redcurrants and raspberries. Moving the glass highlights floral notes mixed with aromas of rose, acidic raspberry and fruits of the forest.

**Palate:** On the palate the wine is silky, smooth and fruity. The mid-palate is marked by red berries, well-balanced with smooth tannins and the perfect level of acidity.

### RECOMMENDATIONS

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**Ideal drinking temperature:** 14° C.

**Pairing:** Aperitifs, with cold meats, rice dishes, white meat and cheeses.

### LATEST AWARDS

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- 92 points in the Gourmets Best Spanish Wines Guide 2018.
- 90 points in Tim Atkin's "Rioja 2023 Special Report".
- 90 points in Tim Atkin's "Rioja 2024 Special Report".
- 90 points in Tim Atkin's "Rioja 2025 Special Report".