



GENERAL INFORMATION

Brand:	TREMENDUS
Type of wine:	Clarete wine
Vintage:	2017
Designation of Origin:	D.O.Ca. Rioja
Variety:	Viura + Garnacha
Alcohol (%):	13,0 % Vol
Type of bottle/Capacity:	Bordeaux/750 ml
Packaging:	6 bottles/box.
Vinification:	Dynamic maceration in cold for 24 hours. Fermentation controlled in stainless steel tanks <16º. Ageing over lees. Fining and light filtration.
Ageing:	6 months over fine lees.
Optimal consumption:	Two years after the harvest.

TASTING NOTES

Color:	Singular pale pink with raspberry tones, clean and bright.
Nose:	Intensely fruity over a floral base and rose perfume, that altogether reminds us of a fruit salad.
Mouth:	Fresh, sparkly with a touch of fresh grapes
Food pairing:	Excellent as an aperitif and paired with salads, tapas, pasta, asian food, etc...
Serving temperature:	10º-12º