

# Los Corrales de Moncalvillo

## LOS CORRALES DE MONCALVILLO MATURANA TINTA 2018

### GRAPE VARIETIES

100% Maturana Tinta (Navarretana).

### TASTING NOTES

**Colour:** red cherry and high intensity.

**Aroma:** red fruits, chocolate, black pepper, earthy, very high intensity.

**Taste:** intense, medium acidity and long finish.

### FOOD PAIRING:

Temperature to be served between 15°C and 18°C.  
Ideal with all types of red meat.

### GRAPES FROM RIOJA DISTRICT

100% Rioja Alta.

### MATURATION IN CELLAR

12 months in French oak barrels of 225 liters.  
6 months in bottle.

Grapes picked by hand.  
Carefully selected grapes.  
Removal of the stems without crushing the grapes.  
Fermentation in French oak barrels of 500 liters.

### ANALYSIS

pH	3,75 upH
Alcohol %	15,0 % v/v
Residual sugar	1,9 g/l
Total acidity in Tartaric	6,1 g/l
Total sulfur	82,0 mg/l

### ALLERGENS

Contains sulfites.

