

Los Corrales de Moncalvillo

LOS CORRALES DE MONCALVILLO MATURANA TINTA 2022



Los Corrales de Moncalvillo is our range made from the Maturana Tinta grape, known locally as “Navarretana” — a nearly extinct variety introduced by pilgrims on the Camino de Santiago and recovered in vineyards in Navarrete, just meters from Bodegas Corral.

GRAPE VARIETY

100% Maturana Tinta (Navarretana)

VINIFICATION

Maturana Tinta, a rare and ancestral Rioja variety, finds its origins and authentic expression in the cool soils of Moncalvillo. Vinified with the utmost care, the process is designed to highlight its wild character and aromatic richness. After fermentation, the wine is aged briefly in French oak barrels for 6 months, refining its structure without masking the purity of the variety.

TASTING NOTES

Intense cherry-red colour with violet hues. Expressive and distinctive on the nose, with aromas of wild blackberry, black pepper, violets, earthy notes, and a subtle spicy touch. On the palate, it is juicy, fresh, and vibrant, with lively yet well-integrated tannins, leaving a persistent finish and a sensation of energy and strong identity.

PAIRING

An ideal companion for all types of red meats.

STORAGE AND SERVING

Optimal serving temperature: between 15°C and 18°C

SUBZONE CLASSIFICATION

100% Rioja Alta.



Rioja

DENOMINACIÓN DE ORIGEN CALIFICADA