

# Los Corrales de Moncalvillo

## LOS CORRALES DE MONCALVILLO MATURANA TINTA ÁNFORA 2019

### GRAPE VARIETIES

100% Maturana Tinta.

### TASTING NOTES

**Colour:** red cherry and medium-high intensity

**Aroma:** fruity and high intensity

**Taste:** red fruits, medium acidity, soft tannins, and long finish.

### FOOD PAIRING:

Temperature to be served between 15°C y 18°C.

Ideal with all types of meat and pastas.

### GRAPES FROM RIOJA DISTRICT

100% Rioja Alta

### MATURATION IN CELLAR

12 months in clay “ánfora” (Amphora) of 390 liters.

3 months in bottle.

Grapes picked by hand in boxes of 10 kg.

Carefully selected grapes.

Removal of the stems without crushing the grapes.

Fermentation in oval clay Amphora of 390 liters.

### ANALYSIS

|                           |             |
|---------------------------|-------------|
| pH                        | 3,70 upH    |
| Alcohol %                 | 14,00 % v/v |
| Residual sugar            | 1,9 g/l     |
| Total acidity in Tartaric | 7,20 g/l    |
| Total sulfur              | 71 mg/l     |

### ALLERGENS

Contains sulfites.

