

LA PODA Tempranillo


VIÑA MAYOR



BODEGAS VIÑA MAYOR

Located in the so-called "Golden Mile", the most prestigious area of the designation, Bodegas and Viñedos Viña Mayor brings together the Ribera del Duero's great strengths. A winery with an innovative spirit and a profound respect for the environment (Wineries for Climate Protection WFCP certification).

ORIGIN	D.O. Ribera del Duero, Spain
TYPE OF WINE AND VINTAGE	Red 2018
GRAPE VARIETIES	Tempranillo 95%, Cabernet Sauvignon 5%
SERVING TEMPERATURE	12° - 14° C approx.
VINEYARDS	Vines of 12 to 15 years of age, sourced from parcels located in the Valladolid and Quintanilla areas near to the winery.
WINEMAKING AND AGEING PROCESS	Hand harvested. Grapes transported to the winery in 300kg picking bins. It carries out fermentation in stainless steel tanks, with temperature control and cold maceration, ageing in French oak barrels.
STYLE OF WINE	A intense red colour with an appealing character, sophisticated and rooted in the landscape.
FOOD PAIRINGS	Ideal for serving alongside tapas of cheese or cured meats, or to accompany meals such as pasta, rice, pulses and roasted meats, as well as exotically flavoured fusion cuisine.

WINEMAKING WITH A GLOBAL OUTLOOK

Almudena Alberca MW heads up the winemaking team and is part of the current generation of Spanish oenologists with international vision.



TASTING NOTE



APPEARANCE

Deep ruby red.



NOSE

A combination of the complex aromas of bottle ageing, sweet spices and delicate toasted notes.



PALATE

Well-structured as well as being rounded, silky and complex with a long, delicious finish .