

Silvestre

0397

Cosecha 2022

RIOJA

Denominación de
Origen Calificada

A unique opportunity to rediscover the age-old system of carbonic maceration

COSECHA RED WINE

DOCa Rioja

100 % tempranillo

75 cl

REDISCOVERING HISTORY

Red wine made using the traditional Rioja Alavesa age-old carbonic maceration system. A true art, recovered and adapted to modern times, which extraordinarily strengthens the wine's aromas and floral tones. The pure expression of youth that let nature and know-how take charge of the renewal in each harvest.



Light | **Fruity** | Mature | Intense

Body: ●●○○○

Sweetness: ●●○○○

Tannins: ●●○○○

Acidity: ●●●○○

Alcohol: ●●●○○

Alc.: 14 % vol.

Serving: 12 - 14 °C

Consume: best before 2024

Pairing: spaghetti All'amatriciana

Cherry-coloured with violet reflections. On the nose, its intense aromas of red fruit (**strawberry** and cherry compote), flowers (**violet**) and spices (liquorice) stand out atop a fragrant balsamic background (**eucalyptus**). Hints of **strawberry yogurt** and **lollipop**. On the palate, it is light, sweet and fresh, with a smooth and exceptionally fruity finish.

Similar wines from our winery:

Cabernet Franc, Garnatxa and Ibericus Mencía.

