

Medievo

ORGANIC WINE

Medievo Organic Red Wine

TASTING NOTES

COLOUR

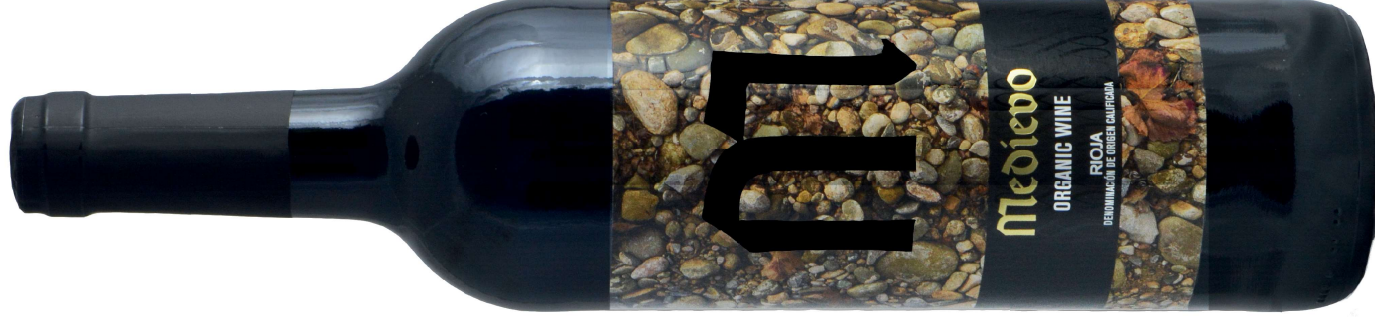
Intense cherry red colour with purple hues.

AROMA

Soft aromas of ripe red fruit, violet floral notes and hints of milk chocolate.

PALATE

A pleasant freshness on the palate, very round with a lingering finish.



ELABORATION

This wine is made just the way our elders used to make it using natural methods and techniques. It is made following strict rules for the cultivation and the processing of organic vineyards which ensures 100% organic procedures.

Made with organic Tempranillo grapes.

BARREL

3 Months in American oak barrel.

PAIRING

The wine pairs well with meat and rice dishes, vegetables and cheeses. To enjoy it fully we recommend you drink it at 16°C - 18°C.

ANALYSIS

Alcoholic degree: 13.5% Vol.

Volatile acidity: 0.65 g/L

Total acidity: 4.9 g/L

pH: 3.65

Reducing sugar: 2 g/L

Total sulfur dioxide: 100 mg/L