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## SOLAR DE ALARCOS JOVEN

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Denomination  
Rioja Qualified Designation of Origin

Presentation  
750 ML per bottle

Varieties  
100% Tempranillo

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### WINEMAKING PROCESS

Vineyards with poor soils and low production are selected for this wine.

After this selection, there's a second selection of grapes at the vineyards and in the winery. Once grapes are selected, they are crushed and macerated on their own skins in stainless steel tanks at a controlled temperature (28 °C – 30 °C).

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### TASTING NOTES

**Appearance:** Intense and deep cherry red color with purple hues.

**Nose:** It presents a perfect balance between fruit and tannins. Its aromas remind fruits as raspberries or blackberries, and a slight note of licorice and spices.

**Palate:** The palate is meaty, full of fruit, touches of creaminess, with well structured tannins

**Food matches:** Serve it with pasta, white meats, stews, pulses, rice and semi-cured cheeses



**RIOJA**  
DENOMINACIÓN DE ORIGEN CALIFICADA

