

ERMITA DE SAN FELICES SELECCION



WINE

Brand: ERMITA DE SAN FELICES
Type of wine: Red
Origen: D.O.Ca. Rioja
Subregion: Rioja Alta
Alcohol: 13,5%

VITICULTURE

Grapes varieties: 100% Tempranillo
Vineyards: Sustainable
Vineyard location: Haro y Villalba de Rioja
Vineyard training: Bush and trellis
Soil composition: Chalky-Clay
Vineyard altitude: 500-590 m
Irrigation : No
Green harvest: Yes
Harvest date: October 2nd -11th
Type of harvest: Manual

WINEMAKING

Destemmed: Yes
Grapes pressing: Yes
Prefermentative maceration: 2 days
Fermentation: Spontaneous and controlled
Barrel ageing: 5 months
Type of oak: American, medium+ toasted
Filtered: Yes

CURIOSITY

This range of wines pays homage to our past generations and the Patron Saint of Haro, San Felices . Every June 29th, on the cliffs of Bilibio where the Hermitage is, take place a famous Battle of Wine. Even is a young wine, a brief time in oak gives it a oaky notes without losing its fruity character.

TASTING NOTES

Visual: red colour with blackish tones indicative of its youth but with a faint tawny rim.

Aromas: Aromatic, fruity, fresh and pleasant with a vanilla sweetness.

Taste: In the mouth it is surprisingly fruity and fresh with mouth-watering acidity.

GASTRONOMY

Serving suggestions: Drink with barbecues, rice dishes such as risottos, beef carpaccio with parmesan, beans or pulses and vegetables, pork in mustard, fresh pasta, curried chicken, Eastern and spicy dishes.

Temperature of consumption: 16°C

STORAGE

Store this wine in a cool ventilated place where the temperature is fairly constant. Keep the bottles on their side so that the wine is always in contact with the cork