

	SPECIFICATION-DATA SHEET Burgo Viejo Tinto 2018 ES-025	
Rev. 00 Página 1 de 2	Revised and approved: Luis Martínez de Azagra Date of coming into force: 29/11/2018	

BODEGAS DE FAMILIA
 BURGO VIEJO, S.L.
 C.I.A.B. - 28.062.174

BURGO VIEJO TINTO 2018



VINTAGE: 2018

APELLATION: DOCa Rioja

VARIETY: Tempranillo, Grenache and Mazuelo

PACKAGING: carton case with 12 bottles of de 75 cl.

INGREDIENTS: red grapes grown in own vineyards located in Alfaro.

ALCOHOL CONTENT: 13% by Vol.

VINIFICATION: destemming and light crushing of the grapes. Fermentation at controlled temperature in stainless steel tanks. Malolactic fermentation is concrete tanks.

TASTING NOTES: very bright deep and clean violet color; blackberry and licorice aromas in nose; long-lasting, powerful and smooth taste in mouth.

LONGEVITY: its freshness and high extraction guarantee a longevity of at least 5 years after the year of Harvest.

FOOD PAIRING: best enjoyed combined with cheese and red meat.

SERVING TEMPERATURE: 14-16°C.