

FelixSolis

D.O.Ca. Rioja

Auténtica Tempranillo

AUTÉNTICA reflects the pure and genuine flavour of an area with a great winemaking tradition such as DOCa Rioja. Auténtica Tempranillo celebrates the essence of this grape variety and pays tribute to it as the main protagonist and exponent of an internationally recognised region. Tempranillo celebrates the essence of this grape variety and pays tribute to it as the main protagonist and exponent of an internationally recognised region.

EUROPEAN VEGETARIAN UNION V-LABEL.EU VEGANO

Region

Spain's most internationally famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, by the side of the River Ebro from which the region's name derived. Elegance and poise is the hallmark of the wines shaped in this ancient region. The variety of its soils, together with the combination of modern and traditional growing practices allow winemakers to produce a wide range of wines that exhibit different personalities.

VARIETY **Tempranillo**	STYLE **Still Wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 16-17º C**

Tasting Notes

Deep cherry red colour with touches of violet. Aromas of red fruits, strawberries and flowers which are reflected perfectly on the palate with its smooth fresh fruit characters. Long and pleasant finish.

Food Pairing

A good companion to rice, pasta sauces, grilled meats, cheese or salads.

Technical Information

Made with Tempranillo grapes. Production begins with a cold maceration for 48-72 hours to extract the colour and fruity aromas. Fermentation takes place in stainless steel tanks at temperatures of between 21 and 23ºC for about 8-10 days.

Awards

GOLD
2025 Mundus Vini: Auténtica Tempranillo 2024
SILVER
2025 Japan Wine Challenge: Auténtica Tempranillo 2024