

PAGOS
DEL REY

D.O.Ca. Rioja

La Camioneta Tempranillo

The La Camioneta range bursts onto the wine scene with an innovative and vibrant offering, aimed at a generation looking for fresh, modern wines without any fuss. La Camioneta Tempranillo is a balanced and intensely fruity young wine, made from Tempranillo grapes.

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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 **12-14ºC**

Tasting Notes

Deep cherry red colour with touches of violet. Aromas of red fruits, strawberries and flowers that mirror perfectly on its palate. Smooth and fresh fruit on the palate. Long and pleasant finish.

Food Pairing

A good companion to rice, pasta with sauce, grilled meat, cheese or salads.

Technical Information

The grapes are harvested at optimal ripening level. A period of cold maceration (48-72 hours) allows the extraction of skin colour and fruit bouquet. Fermentation in stainless steel tanks takes place at 23-24ºC over a period of around 8-10 days.