

TASTING NOTE



BIGA DE LUBERRI

VARIETAL CONTENT

Tempranillo (100%).

GRAPE HARVEST

First fortnight of October. A first grape selection was done in the vineyard and after the bunches entry into the cellar.

WINEMAKING

Traditional, fermented at a controlled temperature of 28°C and macerated for 10 days.

TASTING NOTES

Biga is a cherry-coloured wine of medium intensity, a modern Crianza, with the predominance of fruit to which noble wood contributes shades of complexity. We find delicate aromas in the nose: fresh and clean fruit, with tones of leather, spices and fine wood. In the mouth it is light, pleasant, emphasising a hint of freshness.

FOOD MATCH

White and red meat, lamb, pork and beef roasts, game, poultry, stewed meat, rice dishes, stewed pulses, mushrooms, cured and blue cheeses.

SERVING TEMPERATURE

16° to 18°C.

CONSUMPTION

Immediately, with a positive bottle development during the next 5 years.