HOUSE OF TOWNEND

Rioja Vega Tempranillo

Price	£10.75
Code	RIOJ300

A versatile red wine from Rioja Vega. Made from low-yielding Tempranillo grapes grown on the alluvial soil of the Rioja Alta and Alavesa sub-regions, the 2 better regions that annually make a more perfumed, aromatic and concentrated style of Rioja. Rioja Vega was founded 125 years ago by Filipe Ugalde and his knowledge, wisdom and passion for fine wine making continues to this day.

Tasting Notes:

Bright ruby red, dark and elegant - the nose is forward, developed and mildly jammy, offering notes of boiled red and black fruits, spice and leather.



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Specification	
Vinification	The grapes come from the best areas within Rioja for Tempranillo, and are picked at optimum ripeness. Once at the winery near Logrono, the grapes are crushed and the juice fermented in steel tanks for around 4 weeks, with regular spraying of the skin cap to ensure good and even extraction of colour and tannins. Minimal chemical additions are made to the wine, and the acidity is balanced to ensure a lovely degree of freshness. Once finished fermenting the wine is transferred off its lees after 1 month and then settled and racked several times before bottling
ABV	13.5%
Size	75cl
Drinking Window	Drink Now
Country	Spain
Region	Rioja
Type	Red Wine
Grape Mix	90% Tempranillo, 10% Garnacha
Genres	Vegan, Vegetarian
Vintage	2024
Body	Soft, fruity and smooth
Producer	Rioja Vega
Producer Overview	Initially started as the dream of one man, Don Felipe Ugalde in 1882, this winery has seen ongoing growth and development over the years. Don's aim was simple, to be one of the countries most prestigious Bodega's.
Closure Type	Screw Cap
Food Matches	Delicious with veal, roast pork and hearty veggie dishes such as nut roast or bean casserole.