

Oiz Red 2021

Features

Variety:

100% Tempranillo.

Vineyard:

Manual harvest. Destemming and crushing. The flower must ferments at 16-18°C for 20-22 days in a little inox deposit (10.000 l).

Elaboration:

Traditional method of carbonic maceration, having fermented for 10 days at 28°C.

Alcohol content:

13,5°.

Production:

53.200 bottles.

Recommendation:

Consume at a temperature of 14-16°C within the year following its elaboration.



Awards

Guía Intervinos 2022: **90 Points**