

# Oiz Red 2022

## 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.

