

LA MORDIDA 2015 – D.O. RIBERA DEL JUCAR

Bodegas La Magdalena

TYPE	Oaked Red Wine.
GRAPE VARIETY	Tempranillo 100%
YEAR	2016
ALCOHOL	14,00 %Vol.
VINES	Selected Tempranillo vines with ages over 60 years.
WINE STYLE	Surrounding and silky
ELABORATION	In the elaboration of <i>La Mordida</i> we select vines from soil with small round stones. The wine is fermented by maintaining a moderate temperature of 24° C and when there is 10 g/l residual sugar left (glucose+fructose), the fermentation is interrupted by lowering the temperature. It stays like this for 10 days to extract the body and structure that the wine needs in order to remain for at least six months on American and French oak.
COLOR	Ripe cherry red color with violet irisations.
NOSE	Ripe fruit aromas, soft toastings and spicy notes.
MOUTH	Pleasant taste, soft with great travel and persistency.
SERVING TEMPERATURE	16-18° C.

