

BODEGAS
CASAPRIMICIA
Casa Primicia Reserva



DENOMINATION:
Denomination d'Origine Rioja

VARIETIES:
100% Tempranillo.

MONTHS IN BARREL:
12 months in American oak and
6 months in French oak.

VINIFICATION:
Eight days of malolactic fermentation, 15
days of maceration. Following the
malolactic fermentation, this will was
transferred to American and French oak
barrels in which it remained 18 months,
racking every 6 months.

AROMA:
Elegant and powerful in the nose, with
aromas of fruits, vanilla and spices among
which cinnamon stands out especially.

COLOUR:
Bigarreau-berry red, well covered.

TASTE:
Very tasty, aromatic and powerful with
well-polished tannins. Good acidity and
long final in which sensations are repro-
duced in the nose.

SERVING TEMPERATURE: 15/17°C



Challenge
International du vin
RÉVÉLATEUR de Talents!