





Spain, Bodegas Puente del EA, Coraz, Rioja, Espagne, Rouge

Rioja, Spain

A clear expression of the character of the highlands at the foot of the Sierra, its name, Coraz, is inspired by its place of origin, while its image reveals the wild fauna that surrounds the vineyard, from roe deer to golden eagles.

PRESENTATION

Coraz de Puente del Ea is located in the unique setting of Corazabe, an area of hills and old vineyards very close to Sajazarra. Its old Tempranillo vines, the indigenous variety of the Rioja DOC, preserve all the richness of the land, an idyllic setting where flora and fauna can express themselves in their natural habitat.

TERROIR

Clay and limestone soils.

IN THE VINEYARD

From its parcels of old vines, over 60 years old

WINEMAKING

Fermented in stainless steel vat.

AGEING

Wine made with Tempranillo grapes harvested by hand. Aged for 18 months in French oak barrels and 18 months in the bottle.

VARIETAL

Tempranillo 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

10 to 15 years

TASTING

The nose is balanced between fruit and oak, with hints of chocolate, spices and a balsamic note. The palate is round, full-bodied, with well-integrated wood, an elegant bouquet and a long finish.

FOOD PAIRINGS

Ideal with all types of meat, cheese, Iberian cured meats and sausages.

