

DESCRIPTION A 100% Tempranillo wine, accessible, easy-to-drink. It meets consumers' expectations and is a wine to be enjoyed on any occasion.

VINEYARD The Tempranillo parcels are located in the municipalities of Cenicero and San Vicente de la Sonsierra. Vineyard age: between 15-25 years. Located at altitudes of between 437 and 528 metres, north-south facing. Loose dark chalky soils, with scant organic matter, allowing easy penetration of roots, on the central-southern axis of the River Ebro depression. Continental climate with the influence of the Atlantic. Sustainable viticulture with minimal use of phytosanitary products. Continental climate with the influence of the Atlantic.

HARVESTING Selection is carried out by winegrowing units, seeking the optimal peak of potential alcohol content and ripening of polyphenols in grapes, along with the right degree of acidity to obtain a wine that is easy-to-drink with a rich character.

WINEMAKING Fermentation aims to enhance the selection of "native yeasts" identified in our vineyards, which mark the personality of Puerta Vieja.

ALLERGENS Gluten Free. Suitable for Vegans. Contains sulfites.

TASTING NOTES Intense cherry colour with violet rim. In the nose it reveals its varietal nature, rich in aromas of fresh red fruits (strawberry, cherry) blending with hints of liquorice. On the palate it expresses all the intensity of the red fruits with a smooth mid-palate and good acidity. The final aftertaste is long, enveloping, rich, with a slight touch of freshness, inviting you to drink a second glass.

