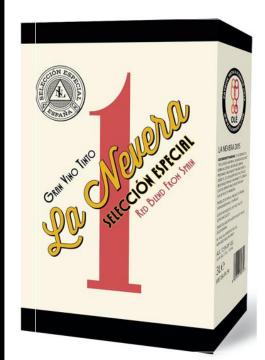
## La Nevera Tinto





COUNTRY: Spain REGION: Rioja

**APPELLATION:** Rioja

CEPAGE: 70% Tempranillo, 15% Grenache, 10%

Graciano, 5% Viura

WINEMAKING: After harvest, the skins mix with

the unfermented juice for five days at 45F.

AGING: One month in stainless steel

## THE STORY

La Nevera is a fun, delicious wine produced from sustainably grown grapes in central northern Spain. La Nevera is produced from Monchi's estate own vineyards. Monchi's family has been farming grapes for many generations. Perfect to drink on its own, while cooking or with any food that is light and uncomplicated.

## THE ADJECTIVES

**OVERALL**: Easy to drink

AROMAS / FLAVORS: Fresh red berries, candied

flowers and a hint of white pepper

MOUTHFEEL: Juicy & Light

## THE SELLING POINTS

Sustainably grown vines planted from 1978 from

Rioja Alta

SUSTAINABILITY: Green Practicing, Sustainable

In Practice

PAIRINGS: Chicken, rice dishes, pasta and pizza

