

# La Nevera Tinto

## THE FACTS

**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

