

MC SIMOF 2013

2010

D.O.Ca. RIOJA

New-generation Young wine



PREDOMINANT CLIMATE

Autum 2009 ended with sunny weather and some rain followed by a harsh and cold winter with abundant rainfall.

The weather during the spring was changeable with average temperatures and rainfall. Dry and hot summer but without excessive temperatures and some timely showers that favoured a balanced development of the maturation process that took some time. The harvest, therefore, began later than in 2009 with excellent quality grapes. The fair weather resulted in perfectly healthy grapes with skins that were abundantly rich in polyphenols.

HARVEST

This choice wine is made from a selection of grapes grown in vineyards of very limited production. These are carefully harvested by hand at an optimum stage of maturity and are placed in individual boxes each holding 15 kgs. On arrival at the bodega, the grapes are placed on tables where the selection process is completed.

VINIFICATION

This wine is made from a meticulous selection of healthy and mature grapes. It clearly reflects the exquisite personality of the Tempranillo grape variety, which in our region stands out for its elegance, finesse and rich fruit. Great care is taken during the vinification process that precedes ageing in brand new French oak for 15 months. The result is a complex wine with great character.

TOTAL TIME IN BARREL

15 months in new French oak.

TASTING NOTES

Attractive dark ruby red colour with slate highlights. On the nose, dark cherries combine with refined vanilla and a slight, depth of coffee highlighting intense aromas. This wine's balanced structure makes it rich and unctuous in the mouth where fleshy cherries blend with sweet spice to give a delicious fullness. Its charming, youthful character adds some muscle on tasting to awaken the taste buds.

FOOD PAIRING

An ideal match for slightly, spiced food and quality meat dishes, either roasted, grilled or stewed, especially beef fillet and game (venison and wild boar), and very mature cheese.

Serve at 16-18°C

GRAPE VARIETY
100% Tempranillo