



BODEGAS PUELLES

PUELLES ZENUS



GRAPE VARIETY

95% Tempranillo
5% Graciano, Garnacha y Mazuelo

ORGANIC CERTIFIED

Vino de Municipio · Ábalos

Selection of bunches from the **OLDEST VINEYARD** of the family

D.O: D.O. Ca Rioja

VINEYARD CHARACTERISTICS

Age: + 50 years

Average altitude: 560 y 590 m. a. s. l.

Vineyard Plot: *La Cañada* (Ábalos)

Cultivation: Organic

ELABORATION

Cluster selection during veraison

Manual harvest (October) and destemming

Elaboration in stainless steel tanks

AGEING

Malolactic fermentation in **new oak** barrels

Barrels: 80% French oak & 20% American oak

Total aging: 18 months

Clarification: Vegetal gelatin and bentonite

Not filtered

ANALYSIS

Alcohol: 14°

Total acidity: 5,20 gr.

Volatile acidity: 0,55 g/L

P.H: 3,80

TASTING NOTES

Colour: Intense cherry-red

Aroma: Red and black fruits with good oak notes

Mouth: Excellent structure with a good balance between fruit, tannins and perfectly integrated oak. It has character, elegance and a round finish

IDEAL CONSUMPTION TEMPERATURE

17° - 20°

FOOD PAIRING

Ideal for red meat, lamb, creamy cheeses, poultry, grilled meats and roasts