HPM HERMANOS PASCUAL MIGUEL

RIOJA
Denominación de Origen Calificada

CRIANZA

This wine is the result of our winery's aim to create a high quality wine, different from the rest. It exclusively ages in Caucasian oak barrels.

These give the wine sweet aromas (similar to those given by American oak) and, at the same time, a subtle spicy touch (similar to the one achieved through French oak). This way, it is possible to obtain such a complex wine with a very unique character.

TECHNICAL DATA SHEET

- **VARIEDAD DE UVA:** 100% Tempranillo.
- **GRAPE VARIETY:** 100% Tempranillo.
- **AGE OF GRAPEVINES:** Over 40 years.
- **GRAPE HARVEST:** Hand harvesting in 10 kg crates
- **WINE ELABORATION AND AGING:** Wine produced according to the criteria of Jesús and his brother Luis. Pre-fermentation cold maceration and 9 day-alcoholic fermentation. Wine aged 12 months in 225L Caucasian oak barrels and 6 months in the bottle for its refinement.
- **ALCOHOLIC CONTENT:** 14% vol.
- **SERVING TEMPERATURE:** 15-17ºC
- **PERFECT WINE AND FOOD PAIRINGS:** Red meat, roast lamb, spicy food and cheese.

WINE TASTING SHEET

"THE APPEARANCE", LOOK: Ruby red with bright nuances and a medium-high depth.

"THE NOSE", SMELL: It has an aromatic background of ripe, complex and majestic red fruit. The characteristic features of its aging in Caucasian oak are highlighted: cloves, black pepper, vanilla...

"THE PALATE", TASTE: It has a long and lasting mid-palate, but also complex and structured. Wine fitted with a fruity flavour perfectly integrated with the oak. The palate provides hints of red fruit, vanilla and spices.

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