



## **José Córdoba** **Young Red**

**DOC RIOJA**  
**100% Tempranillo**

### WINEMAKING

Grapes from our vineyards situated in Rioja Alavesa area, in the DOCa Rioja. Bunches are hand-picked, when they reach peak and optimum maturity. Elaboration of de-stemmed grapes under our ancient's traditional system. Fermentation temperature is never higher than 28°C. After the devatting, the wine make the malolactic fermentation.

### TASTING NOTES

Clean, brilliant, deeply colored red with purple hues. On the nose it is clean and fruity (cherry, and raspberry fruit aromas). Good weight of fruit in middle palate. Well-balanced fixed acidity providing a long persistent fruity aftertaste.

### GASTRONOMY

Serving temperature: 13-15°C. An excellent pairing for typical Spanish food such as paella, ham, cheese. It is also very interesting the pairing for all kind of meat and pasta.

**EM**  
**CÓRDOBA MARTÍNEZ**  
**BODEGAS Y VIÑEDOS**