

Marqués de Atillo Tinto Cosecha 3/4



Red wine made from 100% traditional Tempranillo grapes. DO. Rioja.

Rating: Not Rated Yet

Price

Sales price 3,34 €

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Description

Marqués de Atillo Tinto Cosecha

Red wine with *Denominación de Origen Rioja*, made from traditional **Tempranillo** grapes. **Bodegas Félix Solís Avantis** was founded in 1952 by Félix Solís Fernández and his wife Leonor Yáñez when they moved from Félix's home town of Villanueva de los Infantes to Valdepeñas. The winery has retained the original warehouses, the tinajas (huge earthenware jars), the barrels (where some of its best wines are aged), the underground cellar and even the structure of this typical ancestral home of La Mancha.

How it is made

Ripe grapes are carefully handpicked and then subject to go through a period of cold maceration for 48-72 hours, to extract colour from the skins and fruity aromas. Fermentation takes place in stainless steel tanks at temperatures between 21 and 23 ° C. .

Tasting notes

Dark amber coloured with purple hues. Intense aromas of red fruits, strawberries and flowers. On the mouth it is fresh and smooth with fruit notes. Persistent and nice finish. Perfect with a wide range of dishes including red meat, pasta, cheese or salads. Best served between 16-17°C. 13% ABV.



Reviews

There are yet no reviews for this product.