

*Some people have got talent,
while others want it...*



El Importante

“The V.I.P.”

– SIGNATURE WINE –

D.O.Ca. Rioja



Grape: Tempranillo & Garnacha.

Elaboration: Fermentation in stainless steel tanks at a controlled at 28°C. Automatic control of pumping over to extract the color, aromatic components and providing a good structure to the wine. Long maceration (21 Days).

Barrels: Aged for 14 months in French (90%) and American oak (10%)

Tasting Notes: Tones of crianza with maroon hues and good legs. Clean woody aromas, from the barrel, never older than 2 years. Notes of soft red fruit and mineral aromas. A full flavored palate, with balanced and rape tannins. Long and harmonic aftertaste.

Pairing: Rioja-style potatoes, kid roast and venison casserole.

Consumption: This Very Important Wine will last well in the time and becoming rounded through the years. It could be kept for 7-8 years. Store in a cool and dark place.

Serve at a temperature around 17-18 °C.

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