MILETO · BODEGAS ALVIA · SPAIN

Tempranillo Joven, 2024

D.O.Ca. Rioja, Ventosa, La Rioja, Rioja Alta





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Tempranillo	14%	2024 · 750 ml

STILL, MEDIUM-BODIED

Tasting notes

Appearance: Intense blackcurrant red with youthful purple reflections. Nose: Aromas of red fruit, strawberry, raspberry and liquorice. Palate: Fresh, smooth and approachable, with expressive fruit and moderate tannins. Finish: A clean, medium finish with lingering red fruit and liquorice.

About the wine

A young Rioja Alta Tempranillo from Bodegas Alvia's Mileto line, bottled without barrel ageing to keep its fresh fruit. Alvia, in Ventosa on the Camino de Santiago, was set up to rescue Rioja's old vineyards. Tempranillo takes its name from 'temprano', Spanish for early, as it ripens earlier than many Spanish reds.

Winemaking

MATURATION	Unoaked and retained in tank to preserve its youthful fruit character.

Cellar and service

SERVE AT	14–16 °C
AGEING POTENTIAL	Best enjoyed young.
FOOD PAIRING	Tapas, jamón, cured meats, sausages, grilled chicken or pork, tomato-based pasta, pizza and semi-hard cheeses.

Say it: Bodegas Alvia: bo-DEH-gahs AHL-vyah; Tempranillo: tem-prah-NEE-yo; Joven: HO-ven