

FAUSTINO VII RED WINE

Description

Clean, bright, cherry red colour developing to maroon. Pleasant on the nose, ripe red fruits touch and sweet barrel hints. Balanced. Elegant and fresh, fruity and barrel ageing notes.

Medium finish.

Any kind of meat. It matches with grilled or fried potatoes, mushrooms or ham. Some tasty or oily fish such as tuna, cod. Medium-aged cheese and berry dessert. Rice and all kind of pasta.



Issues



Red Wine Tempranillo



Minimum 6 months in American oak barrels.



D.O.C.a. Rioja



75 cl.

Lastest Awards



Premium Gold, vintage 2015. Berliner Wine Trophy 2017.



Bronze Medal, vintage 2.014, International Wine Competition 2.016, Germany



Decanter Commended, vintage 2012, Decanter World Wine Awards 2.015, UK



88 Points, vintage 2.010, Wine Spectator Magazine 2.013, USA



Bronze Medal, vintage 2.009, Decanter Awards 2.011, UK