

MERCATOR SUPURADO



RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

Bodegas y Viñedos TRITIUM

III



Grape Variety

Garnacha 100%

Region and Vineyards

Vineyards located in Cenicero, heart of Rioja Alta and one of the most prestigious villages in the Denomination of Rioja area. These old vineyards are between 90 and 110 years old. The care of these vineyards is a highly integrated ecological agricultural process. Clusters with few grains are selected because they are less likely to rot. The production is 1 kilo per strain.

Drying Process

The grapes are moved in boxes from the vineyard to the dryer where they rest for 3 months. After the 3 months, the grapes are pressed and will ferment for 6 months until they reach 15°. At this point the yeast die, leaving around 250 gr of sugar per litre. This is a natural sweet wine, no sulphites added.

Tasting Notes

Colour: Pinkish, shiny, clean.

Nose: Intense when drinking (dried fig), compote and quince.

Mouth: Fruit liqueur, fleshy and sweet but fresh and well balanced.

Analytical Data

Alcohol (%vol): 15%

Residual sugars (g/L): 2.5 g/L

Total acidity (g/L): 6.5 g/L

Wine Pairing

Foie-grass. Served as a dessert wine.

Serving Temperature

Entre 8° y 10° C

BODEGAS Y VIÑEDOS TRITIUM S.L.

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