



ARCA DE NOE

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WINEMAKING

Fermentation takes place in stainless steel tanks with temperature control, applying gentle daily pump-overs to enhance the extraction of color and clean, expressive aromas, characteristic of the red wines from San Asensio.

FOOD PAIRING

Versatile and fruity, ideal for both informal enjoyment and for pairing with meats and roasts, game dishes, cured cold cuts, and aged cheeses.

13.3% vol.

Recommended serving temperature 15°C-17°C

Contains **sulfites**
Suitable for vegans



WINE TYPE AND VINTAGE

Young Red wine 2025 DOCa Rioja

GRAPE VARIETY

100% Tempranillo

TASTING NOTES

It shows an attractive deep cherry-red color with slight violet hues, clean and bright.

On the nose, it displays medium-high intensity, dominated by aromas of red fruits such as strawberry and raspberry, with hints of stone fruits like plums and cherries.

The aromatic profile is complemented by subtle spicy notes and a delicate hint of violet candy, adding complexity and personality.

On the palate, it offers a straightforward and very fruity expression; it is fresh and juicy, with well-integrated fruit and an agile, balanced mouthfeel, finishing lively, aromatic, and very pleasant.