

SAN ASENSIO • LA RIOJA

ARCA DE NOE

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CATEGORY AND VINTAGE: Young Red wine 2025 DOCa
Rioja

VARIETY: 100% Tempranillo

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.

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.

RECOMMENDATIONS

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.

Serving Temperature: 15°C-17°C

Storage conditions: Cool, dry place; away from light.

13.3 % Vol

Contains sulfites

Suitable for vegans.

