

RIOJA JOVEN DOCA 'VIÑA ROMITA'

2024 | Red Wine



Spain, Rioja

Aradón

Case Size: 6

Bright medium ruby in color. The nose is clean and fruit-forward, showing red cherry, raspberry, and plum with subtle hints of violet and light spice. On the palate, it is dry and medium-bodied, with fresh acidity, moderate alcohol, and soft, well-integrated tannins. The profile is centered on fresh red and black fruit with good balance and a clean, straightforward finish. Intended for early release and immediate consumption, making it a versatile by-the-glass option and a strong value entry in the Rioja category.

Vinification:

Grapes are harvested at optimal ripeness to ensure balance between fruit concentration, alcohol, and acidity. Following destemming, fermentation takes place in temperature-controlled stainless steel tanks (24–26°C) to preserve primary aromatics and achieve stable color extraction. Maceration lasts approximately 8–12 days with controlled pump-overs to extract moderate tannin and structure while maintaining a fresh, fruit-driven profile. Malolactic fermentation is completed in tank. The wine is bottled without oak aging, in accordance with the joven style, highlighting purity, vibrancy, and varietal expression.

Grape Varieties: Grenache | Tempranillo

Classification: DOCa | **ABV:** 14%