



## Vega del Rayo Rioja Vendimia Seleccionada 2017

ESE002 BOUTINOT SPAIN RIOJA, SPAIN

13% | 6 x 75cl | Other

Tempranillo 100%

Vegetarian, Vegan

*A characterful, classic Rioja with just a touch  
of oak - masterfully blended by our  
winemaking team.*

**Boutinot**  
WINES

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ESE002 BOUTINOT SPAIN RIOJA, SPAIN

## PRODUCTION

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The fruit is harvested in early October from vineyards in Rioja Alta, around the town of Haro. Vines on average 15-20 years old. Fermentation in stainless steel tanks at 25-30° C with twice daily pumpovers. After 12 days fermentation on the skins the wine is gently pressed and racked to stainless steel tanks for malolactic fermentation. The wine is then racked to a mixture of American and French oak barrels for 4-6 months maturation.

## TASTING NOTE

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The nose has warm spice, ripe plum and cherry aromas while the palate is richly flavoured and substantial with black fruit and a smoky, spicy character from time in oak. Well-balanced, fruity and approachable.

## FOOD MATCH

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Perfect with a smoky barbequed steak with patatas bravas (spicy tapas potatoes), or a chunk of Manchego cheese. Or else hearty sausages and mash.

## AWARDS

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### 2016 Vintage



**Sommelier Wine Awards 2019**  
SILVER



**Wines from Spain 2018**  
WINNER

## NOTES