

Siete Red

Certified Organic wine



DESIGNATION

OF ORIGIN:	Rioja
SUBZONE:	Rioja Baja
CLIMATE:	Continental-Mediterranean
GRAPE(S):	80% Tempranillo Tinta, 10% Garnacha Tinta, 10% Mazuelo
SOIL(S)	Sandy, stony, limestone
ELEVATION:	600 - 700 meters
VINE AGE:	25 - 45 years old
FARMING:	Ecological Certified
PRUNING:	Espaldera and vaso
PRODUCTION:	3000 cases



Siete Red is created combining technology and innovation with the cultivating farms tradition of two generations, using environmentally friendly methods for producing the best wines. Vineyards are divided among several municipalities, Calahorra, Andosilla and San Adrian, all of them are in a place called "Mediterranean Rioja" with cold winters, mild and rainy springs and autumns, and hot and dry summers. The grounds have different textures, predominating limestone, sand, clay and gravel. Thus, the right combination of climate and "terroir" that featuring our location, favourable obtain elegant wines with soft tannins. Siete Red, is a Rioja young wine, balanced and full-bodied, which is obtained from a special blend of the most noble typical varieties of our land with a organic farming certified. It presents a nice cherry red colour with violet tones very clean upper middle layer. Its scent is complete, fruity and spicy tones comes bundled with clove and vanilla. It presents the acidity of the grapes used which provides a pleasant freshness and good retronasal persistence. Its passage in the mouth is soft and fleshy with very tight tannins which invites to continue drinking it. Siete Red is a cuvée made especially for Vinos de Terruños by Familia Pastor Gilabert in collaboration with Andres and Ramon Serrano brothers, pioneers in organic farming in the Rioja.

Vinification: Separately fermented from each grape variety in stainless steel tanks, then proceeding to make the blend of the three varieties Tempranillo, Garnacha and Mazuelo. With a soft filtered before bottling.

Character: Fresh, floral, cherry red colour, full scent, fruity and spicy tones of clove and vanilla aroma.

Gastronomy: Tapas, pintxos, rices, pastas, vegetables, red meat, even fish.