

Street Wines, street wines  
for incorrigible urbanites.

Alterna. I will be back again  
soon. What time is it? Time  
flies in good company.



**ALTERNA. YOUNG RED WINE**

**GRAPE VARIETY:** Tempranillo Rioja native also called tempranilla, country ink or cencibel.

**PREPARATION:** The grape is harvested when it has reached the optimum point of phenolic maturity. Fermentation takes place in stainless steel tanks with controlled temperature between 25° C and 28° C. Automatic control of pumping for extracting aromatics and color.

**COLOR:** Ruby red, bright, middle-high intensity.

**AROMA:** Good aromatic potential, ripe red fruits with elegant notes of licorice, very intense and outstanding.

**TASTE:** On the palate, it is concentrated, with a good fruit load and structured. It has a large volume, inundating the whole mouth, with a very nice final feeling. Round and very tasty wine with a good balance between alcohol content, acidity and structure.

**AFTERTASTE:** Long and very persistent, with hints of candied black fruits.

**GASTRONOMIC ADVICE:** Ideal with all kinds of meats. It pairs well with pasta, tapas and mid-cured cheese.

**RECOMMENDED SERVING TEMPERATURE:** 13° C.

**STORAGE:** It is recommended to be consumed not later than two years after its release and it should always be kept in a cool, dark and quiet place.

**STREET WINES**

Av. Portugal, n.º 27-29, 2º Of 7 26002 Logroño (La Rioja)  
Tel. +34 941 100 707 Móvil +34 696 488 914  
[www.streetwines.com](http://www.streetwines.com)