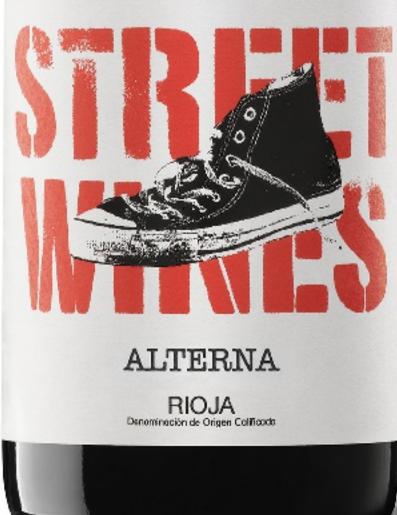
Street Wines, street wines for incorrigible urbanites.

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

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