



CUBANEGRA

**Bodegas Mitarte. Labastida, Rioja Alavesa.
Cubanegra.
Tempranillo 100%.**



The grapes are harvested by hand during the third week of October. Traditional fermentation at 26°C for 9 days. A prolonged maceration takes place over 7 days after the fermentation has finished. The wine is aged for 18 months in 50% French oak 50% American oak.

Colour: Intense and bright cherry.

Aroma: Powerful, spicy, mineral with toasty notes from the oak. All components are well integrated.

Mouth: Full bodied and rounded. Ripe, delicious tannins. Mineral. Expressive ripe fruit. Elegant, long finish.

Service temperature: 18°C.

Pairing:

Red meat, game, casseroles and roast meat.

Awards and distinctions:

-Medal in Challenge International du Vin de Burdeos.

-Prize Zarcillo. -Prize Tempranillo del Mundo.

-Medal in International Wine Challenge Catavinum. -Medal in Vinhoreca Madrid.

-Medal in Cocours International Wine Guide.