

Raimat Tempranillo

THE FACTS

COUNTRY: Spain

REGION: Catalunya

CEPAGE: 100% Tempranillo

WINEMAKING: Raimat's top Tempranillo plots were chosen to make this single varietal wine. A cold soak was carried out prior to fermentation to enhance the fruit aromas and obtain better structure and colour. Fermentation with the skins took place in stainless steel tanks over 10 days at controlled temperatures of 25-28 °C. In order to obtain the best qualities of the grapes, pumpovers were carried out during this time with varying frequency and intensity, as well as an occasional délestage, depending on the fermentation stage. After fermentation, contact with the skins was maintained in order to achieve greater extraction of aromas, colour and structure. At the conclusion of post-fermentation maceration, the wine was drawn off and malolactic fermentation started. The wine then spent over one year in French and American oak barrels to acquire rounder tannins and a more special bouquet.



ALCOHOL BY VOLUME: 14.0%

THE STORY

The history of Raimat dates back to 1914, when Manuel Raventós i Domènech acquired some arid and infertile land in a unique setting, to transform it into what today consists of 3,000 hectares of 100% certified organic vineyards. Raimat is the expression of the wines of Lleida, a region recognized for the quality of its fruit, where the continentality of its climate allows the grapes from this estate to produce intense and flavorful wines. The winery has been a pioneer in cultivation and enological technologies, with a strong commitment to sustainable viticulture and respect for the land and the environment.

Sustainable winery for over 100 years

THE ADJECTIVES

OVERALL: Versatile, elegant red with rich flavor and global food appeal

AROMAS / FLAVORS: Fresh, spicy aromas with dark fruit and a hint of cocoa

MOUTHFEEL: Elegant, balanced red with silky tannins and spicy cocoa notes

THE SELLING POINTS

Versatile, elegant red with rich flavor and global food appeal

SUSTAINABILITY: Certified Organic, Vegan

PAIRINGS: Pairs well with pork, pasta, seafood, aged cheese, and fits perfectly with global cuisine

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