



Faustino VII Red 2017

D.O.Ca. Rioja

Vintage 2017: Very good

This harvest, scarce and of great quality, has offered excellent wines. The extraordinary frost in April, together with the scarce rainfall, did not affect the correct ripening of the grapes. The average alcohol content of the wines of this vintage is slightly higher than that of the previous year. It has resulted in wines with great structure and intensity.

Vineyards: Rioja.

Grape Variety: 100% Tempranillo.

Yield: 6.500 kg/Ha.

Altitude: 350-550 m.

➤ **Vinification:**

Fermentation temperature 28 °c. 6 months in American oak barrels.

➤ **Tasting Note:**

Appearance: Clean, bright, nice cherry red colour.

Nose: Good intensity, very fruity with sweet hints at the end.

Tasting: Pleasant on the palate. Good acidity, balanced.

Finish: Fruity finish,

➤ **Suggested Food Pairing:**

Any kind of meat. It matches with grilled or fried potatoes, mushrooms or ham. Some tasty or oily fish such as tuna, cod. Medium-aged cheese and berry dessert. Rice and all kind of pasta.

Service Temperature: 12-15° Celsius / 54-59° Fahrenheit.

Analytical Data	
Alcoholic Volume: 13,19(%)	Total Acidity: 5,56 g/l ac. tart.
Volatile Acidity: 0,79g/l ac. acet.	Residual Sugar: 2,00 g/l.

➤ **Awards and commendations:**

2.018: Gold Medal, 22° Berliner Wein Trophy Summer Edition 2.018; Bronze Medal, 88 Points, vintage 2.016, Decanter World Wine Awards 2018; Gold Medal, 93 points, San Diego International Wine & Spirits Challenge; 2.017: Gold Medal, Berlin International Wine Competition. 2.017: Gold Medal, Vuoden Viinit. 2.017: Bronze Medal, International Wine and Spirit Competition.

