

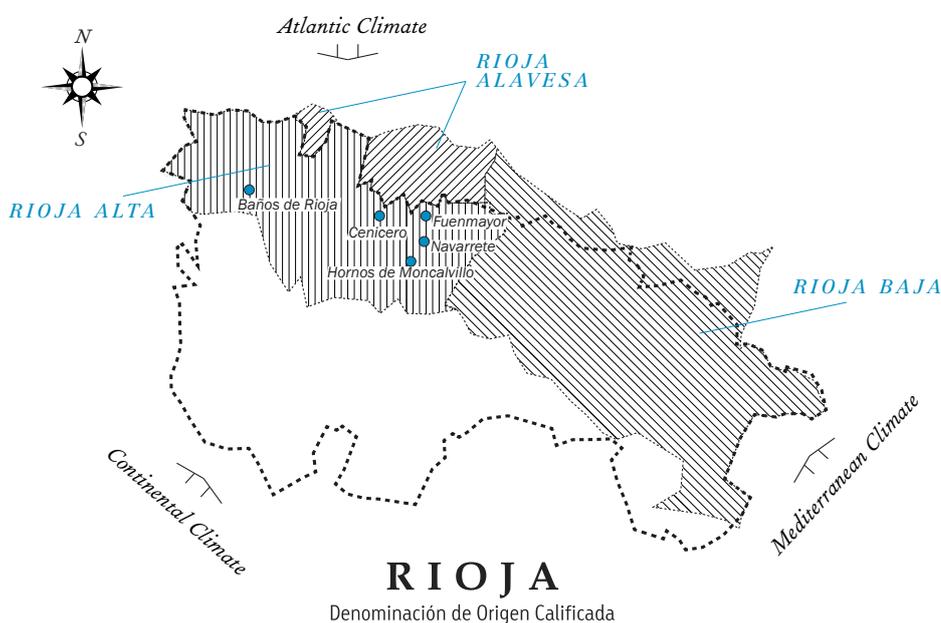
# el pedal

de Hermanos Hernáiz

## EL PEDAL TEMPRANILLO

## Rioja Alta

This wine is made from a blend of grapes grown in vineyards belonging to the Hernáiz family in the villages of Fuenmayor, Cenicero, Navarrete, Hornos de Moncalvillo and Baños de Rioja, all of which are located in Rioja Alta.



### Type of vineyard

This wine is made exclusively from Tempranillo grapes, mostly grown on bush vines of over 30 years old. Although all the grapes come from Rioja Alta vineyards, they come from climate areas which are less extreme than the family's best-known vineyard, "La Emperatriz". Less atlantic influence means that the wines do not require such a long ageing.

### Wine-making

Made in concrete and stainless steel tanks, at low temperatures and with gentle pump-overs. The malolactic fermentation takes place in a mixture of cements tanks, a 5,000-litre wooden vat and used 500-litre oak barrels.

### Ageing

5 months, split between the cement tanks, the wooden vat and the oak barrels.

### Bottling

At the beginning of spring. Before bottling, 10% of wine from the previous vintage is blended in. This wine has spent a year in barrel.

### Tasting note

Bright cherry colour with a violet rim. Youthful and fragrant, with aromas of violets and wild forest fruits over a background of toasted bread and strawberry fruit gums and caramel. On the palate these primary fruit characteristics continue to dominate, like a fine summer pudding of berries. This direct, honest red wine has the power and weight to be a great match for vegetable stews and if a little chilled, will bring the best out of a barbecue.



Vineyards in Hornos de Moncalvillo.