



HACIENDA  
**EL TERNERO**  
RIOJA

## PICEA 650

**TYPE:** Signature wine. Red aged wine, malolactic fermentation in French oak barrel.

**VARIETIES:** 95% Tempranillo, 5% Mazuelo.

**AREA:** Rioja Alta.

**D.O.:** D.O.Ca. Rioja.

**PRODUCER:** Hacienda El Ternerero.

**VINEYARDS:** 60 Has. Own vineyards surrounding the winery.

**KIND OF BOTTLE:** Conical.

**BOTTLE VOLUME:** 75 cl.

**ALCOHOL:** 13,5 % vol.

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### WINEMAKING AND AGEING

Harvest from the oldest parcel of the estate.

After the alcoholic fermentation and the pressing, the wine goes directly to new French oak barrels for malolactic fermentation on its lees. It remains 16 months in French oak. Bottled in branch; without any clarification or stabilization, it may present some precipitates.

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### WINE TASTING

Cherry red colour with violet edges. Intense nose, with hints of black fruit jam, hardwoods; slightly toasty aroma with notes of caramel and balsamic undertones. Aftertaste with a touch of licorice and smooth tannins.

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### CONDITIONS OF CONSUMPTION

It is recommended to decant and air the wine for 10 minutes before serving at a temperature of approximately 17 °.

