

TINTO 2020 ALGODO

The wine Algodó Tinto 2020 has been produced from 100% Tempranillo grape, harvested exclusively by hand in Rioja Oriental region. We use the grape of 45 years old vines cultivated at the altitude of 550 meters above the sea level.

In order to avoid damage to the vine by insects, the vineyards are surrounded by almond trees and rose bushes that repel pests. Therefore, sweet romantic perfume aromas are always in the air above the vineyards.

The harvest period comes in the middle of September, when the sugar content in berries achieves its highest point. The approximate yield per hectare is 6000 kg of Tempranillo grape.

VINIFICATION:

After crushing the berries into pulp, the juicy semi-liquid wort undergoes the process of maceration and fermentation in stainless steel tanks with a volume of 30,000 liters at a temperature of 23 °C for 7 days.

Second fermentation in stainless steel tanks lasts 1 (one) month. The wine is not subject to aging and goes on sale within a few months after harvest.

WINE & FOOD PAIRING:

We recommend to taste Algodó Tinto wine with Camerano goat cheese and red peppers stuffed with mushrooms and cod. For the main course, make a traditional Rioja style beef tail roast.

BOTTLE VOLUME: 750 ml

ALCOHOL CONTENT: 14% alc.

AGING CAPACITY: To drink at once or to age 3-4 years.



Tasting notes

Algodó Tinto wine shimmers in a glass with all shades of scarlet: from delicate carmine to rich pomegranate. The dense velvety texture combined with expressive tannins reveal the strong and multifaceted character of the wine.

Flavor of Algodó Tinto is a colorful mosaic composed of juicy red fruits and savory spices. The taste is light berry, but relief and expressive with a balance of astringent bitterness and citrus acidity. We recommend to serve the wine with 18°C to reveal its best quality.

CRianza EL CIDACOS

Tasting notes

El Cidacos Crianza 2018 has a rich flavor palette, combining noble woody notes and light hints of garden berries. Expressively tart with hints of cloves, cinnamon and vanilla, and at the same time delicate with subtle aromas of prunes and dried cranberries, this wine creates an atmosphere of warmth and comfort. We recommend to serve the wine with 18°C to reveal its best quality. Follow easy storage conditions and keep the optimal 12°C to age the wine for 5-7 years.

Bottle volume: 750 ml

Alcohol content: 14% alc.



The wine El Cidacos Crianza 2018 has been produced from 80% Tempranillo and 20% Garnacha grapes. We use the grape of 15 years old vines cultivated at the altitude of 550 meters above the sea level.

The harvest period comes in the middle of September, when the sugar content in berries achieves its highest point. The approximate yield per hectare is 7000 kg of Tempranillo and Garnacha grapes.

VINIFICATION:

After crushing the berries into pulp, the juicy semi-liquid wort undergoes the process of maceration and fermentation in stainless steel tanks with a volume of 30,000 liters at a temperature of 23 °C for 7 days.

During the secondary fermentation which lasts about 30 days, El Cidacos Crianza gains the bright and expressive aroma. The wine has been aged for 12 months in French oak barrels, where it matured and saturated with tannins.

WINE & FOOD PAIRING:

With friends or colleagues, at festive dinner or a romantic date, at home or in a noisy bar, we recommend to taste El Cidacos Crianza 2018 wine with Idiazabal cheese made from sheep's milk, tapas with blood sausage or Spanish meatballs in tomato sauce.



RED AGED WINE

CRIANZA EL CIDACOS

The wine El Cidacos Crianza 2018 has been produced from 80% Tempranillo grape and 20% Garnacha grape variety. We use the grape of 15 years old vines cultivated at the altitude of 550 meters above the sea level.

In order to avoid damage to the vine by insects, the vineyards are surrounded by almond trees and rose bushes that repel pests. Therefore, sweet romantic perfume aromas are always in the air above the vineyards.

The harvest period comes in the middle of September, when the sugar content in berries achieves its highest point. The approximate yield per hectare is 7000 kg of Tempranillo and Garnacha grapes.

VINIFICATION:

After crushing the berries into pulp, the juicy semi-liquid wort undergoes the process of maceration and fermentation in stainless steel tanks with a volume of 30,000 liters at a temperature of 23 °C for 7 days.

During the secondary fermentation which lasts about 30 days, El Cidacos Crianza gains the bright and expressive aroma. The wine has been aged for 12 months in French oak barrels, where it matured and saturated with tannins.

WINE & FOOD PAIRING:

With friends or colleagues, at festive dinner or a romantic date, at home or in a noisy bar, we recommend to taste El Cidacos Crianza 2018 wine with Idiazabal cheese made from sheep's milk, tapas with blood sausage or Spanish meatballs in tomato sauce.

BOTTLE VOLUME: 750 ml

ALCOHOL CONTENT: 14%

AGING CAPACITY: To drink at once or to age 5-7 years.



Tasting notes

El Cidacos Crianza 2018 has a rich flavor palette, combining noble woody notes and light hints of garden berries. Expressively tart with hints of cloves, cinnamon and vanilla, and at the same time delicate with subtle aromas of prunes and dried cranberries, this wine creates an atmosphere of warmth and comfort. We recommend to serve the wine with 18°C to reveal its best quality.

RED AGED WINE

MARQUÉS DE TUDELLILLA

Red still wine Marqués de Tudellilla has been produced from 100% Tempranillo grape. We use the grape of 30 years old vines cultivated at the altitude of 700 meters above the sea level.

The wine got its beautiful name in honor of a nobleman from the city of Tudellilla. This is an old cozy town in the northeast of Spain, surrounded by a picturesque mountain landscape and flowering vineyards. Here in Tudellilla in 1958 Bodegas El Cidacos winery was founded.

VINIFICATION PROCESS:

Producing Marqués de Tudellilla wine, we delicately crush the berries and ridges of the grape bunch to obtain pulp and grape must. The subsequent maceration and the fermentation of grape juice are carried out in stainless steel tanks at a temperature of 23°C for 7 days. Secondary malolactic fermentation takes 30 days.

We place young wine in American and French oak barrels for a period of 16 months to make it age. After bottling, the wine is stored in wine cellars for an additional 4 months to achieve optimal taste and aroma.

WINE & FOOD PAIRING:

The wine is most pronounced in the company of appetizers and dishes that can cope with its expressive character. A worthy batch will be products with astringent tart taste of umami: sheep cheese Ossau-Iraty, Jamon Iberico de Bellota, Chorizo pork sausage. We recommend to add grain bread, sweet pickled peppers and green olives to diversify the taste palette by filling it with all 6 tastes.

BOTTLE VOLUME: 750 ml

ALCOHOL CONTENT: 13% alc.

AGING CAPACITY: To drink at once or to age 10 years.



Tasting notes

Marqués de Tudellilla wine has a strong personality. Original, bold, colorful, it will captivate you with its rich color, shimmering in the glass with all shades of ruby. Its expressive fruity aroma with hints of black cherries, plums, strawberries and raspberries leaves behind a light cotton trail.

We love this wine for its versatility and perfect balance. Its explosive taste of wild berries and tart spices is framed by a delicate veil of velvety tannins. Its dense creamy texture gently envelops the taste buds and reveals the elegant luxury of Tempranillo.

This impressive journey into the world of Spanish winemaking ends with a gentle honey aftertaste with subtle hints of citrus bitterness.