



DESDE  1949

VIÑA HERMINIA

Viña Herminia Excelsus 2023 Fresh and complex

Made from Tempranillo and Garnacha, this wine is intense and fruity, elegant and well-balanced. It combines its fruit-forward and mineral notes with the classic character of the finest Rioja wines, showing remarkable length and persistence. Its 8-month ageing in French oak barrels enhances its aroma and structure, adding distinctive nuances that set it apart.

Food pairing: An ideal wine to accompany red meats, cured cheeses, or small game dishes, and surprisingly good with dark chocolate.

Tasting Notes

Colour: Deep garnet red with purple hues, bright, clean, and of high intensity.

Aroma: Fresh and complex on the nose, with a sweet background and subtle notes of new oak. Dominated by aromas of black fruit, cherry, and blackcurrant.

Palate: Elegant, rounded, and silky on the palate. Balanced, fresh, long, and full-bodied.

PAIRINGS:



Red meats



Game dishes



Mature
cheeses



Dark chocolate



French oak cask.
8 months



17° C



Tempranillo
Garnacha



14° alc. vol.

