



SUPURAO TINTO



Categories: [Dessert Wines](#)

Tags: [Bodegas Ojuel](#), [Miguel Martínez](#)

Producer	Miguel Martínez
VINTAGE	2020
Grapes	60% Tempranillo, 20% Garnacha, 20% Viura
ALCOHOL	12.50%
Viniculture	600.7m. Sandy loam and clay soils. Goblet. 50.7 years old vines. Manual harvest.
Vinification	30 days fermentation in inox. Spontaneous Malolactic. Native yeast. Low filter.
Ageing	2 years bottled
Bottles per year	2000
Vegan	yes
Organic	Organic & Biodynamic non-certified
Awards	ROBERT PARKER: (2019) 93 / (2018) 92. TIM ATKIN: (2020) 95 "SWEET WINE OF THE YEAR" / (2019) 95 "SWEET WINE OF THE YEAR" / (2018) 91 POINTS