

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%

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

ROBERT PARKER: (2019) 93 / (2018) 92. TIM

AWards ATKIN: (2020) 95 "SWEET WINE OF THE YEAR" /

(2019) 95 "SWEET WINE OF THE YEAR" / (2018)

91 POINTS

