



TYPE

Red wine aged for 15 months

GRAPE VARIETIES

Tempranillo

VINIFICATION

From our plots of Tempranillo grape variety, located in the town of Laguardia, we select those who stand out due to their potential and high concentration. The vinification is carried out in small stainlesssteel tanks at a controlled temperature then moved on french oak barrels for 15 months, resulting in an up-to-date wine where wood does not stick out on fruit thus achieving a ground-breaking wine in Rioja Alavesa.

TASTING NOTES

Attractive cherry red color and high layer wine. Fine hints of black plum, blueberries and raspberries, nutmeg, scrub and balsamic notes. Juicy, with vibrant acidity, enveloping and smooth passage through mouth, balanced and persistent in retro nasal.

FOOD PAIRINGS

Ideal to pair with red meats, sausage, cured cheeses, rice with meat, blue fish, pasta with tomato sauce and chocolate candy.

CONSERVATION

It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 18 °C and a controlled humidity. The bottles should be stored horizontally, being the cork in contact with the wine, thus favoring a perfect closure and preventing oxidation.

SERVICE TEMPERATURE

To fully enjoy this wine, temperature must be between 15 °C and 18 °C.

Scan for nutrition information
and ingredient list:



750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended