



DENOMINATION OF ORIGIN:	DOC Rioja
VINEYARD AREA:	Selection of vineyards from La Sonsierra Riojana and Alavesa, Alto Majerilla, Laderas del Moncalvillo and Montes de Clavijo.
VINE AGE:	Between 40 and 70 years old, 100% head-pruned vineyards.
SOILS:	Mix of the Sonsierra where calcareous silty soils predominate, with the ferrous sands of the Clavijo mountains. Complemented by the limoferrous soil of the Alto Najerilla.
VARIETIES:	Wine elaborated with a 85% Tempranillo and 12% Garnacha.
ELABORATION:	Selected harvest. Cold pre-fermentation maceration after which the wines are fermented with natural yeasts at a temperature below 25°C to preserve freshness and fruitiness.
AGEING:	12 months in French, American and Eastern oak barrels and 20 months in a bottle.
ALCOHOL:	14%

TASTING

From subsoil to heaven. The uniqueness of small vineyards



Cherry red in colour with a Bigarreau cherry rim.



Intense aromas of dark fruit, blackberries and blueberries in jam, along with creamy notes of coffee and chocolate with a vanilla backdrop.



Intense, round and silky on the palate with hints of dark fruit, vanilla, toffee and coffee. The aftertaste offers notes of vanilla and liquorice, with a very long finish.



HOLDING:

Selected Holdings, La Rioja



A selection from vineyards from Sonsierra Riojana and Alavesa, Alto Najerilla, Montes de Clavijo and Laderas del Moncalvillo. A coupage of selected terroirs from each area. The wine is aged in Bordeaux barrels for 12 months and 20 in the bottle.