



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.

14%

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.

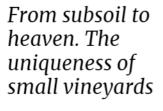
AGEING:

12 months in French, American and Eastern oak

barrels and 20 months in a bottle.

ALCOHOL:

TASTING





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



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.

