



DENOMINATION OF ORIGIN:	DOC Rioja
VINEYARD AREA:	The vineyards are located in the Alto Najerilla subzone, between the municipalities of Cárdenas and Badarán, at an average altitude of 600 meters. Very old vineyards with high planting density in tall glass.
VINE AGE:	Over 60 years old, 100% head-pruned vineyards.
SOILS:	Calcareous silty soils with an elevated ferrous component, with rocky colluvial-origin components on the surface and with more clay as we descend to the limestone mother rock. This type of soil produces elegant, fine and fresh wines.
VARIETIES:	100% Garnacha wine, a selection of old clones from the area.
ELABORATION:	Manual harvest in 18 kg boxes, fermentation with its native yeasts in wooden vats with a percentage of 30% with stems. Spontaneous malolactic fermentation in wooden vats.
AGEING:	Ageing in 40 hl French oak vats and 27 hl oval casks over 12 months.
ALCOHOL:	14,5%

TASTING

From subsoil to heaven. The uniqueness of small vineyards



An elegant medium-depth cherry red wine with ruby red rims.



Intense and fresh in the nose, with notes of balsamic and wild red fruits which remind us of the aromatic herbs of the lower hills.



Agile, fresh and fruity on the palate, with good fluidity and great complexity.



HOLDING:

Selected Holdings, La Rioja



Selection of vineyards from the Alto Najerilla region; municipalities of Cárdenas, Badarán and Baños de Río Tobía.