

Cifras (tinto)

The minerality and the character

ELEBORATION: fermentation takes place in cement deposits. Then the aging occurs in egg shaped cement deposits. Our aim here is to preserve the purity of fruit and the minerality. Only ten percent of the wine ages in oak.

TASTING NOTES: Red cherry colour with violet reflects. Very intense aromas of red caramel.

The wine is juicy on the palate with a little touch of vanilla from the oak. Great freshness thanks to the good acidity that makes the wine long and precise. Cifras is well structured without sacrificing the quality of the tannins. This is a different way of understanding Garnacha in Rioja where it is usually blended with Tempranillo.

13,5°.

VINEYARDS: La Hueta

