

ENÓLOGO
Rodrigo Fernández



GRAPE VARIETIES

Tempranillo 100%



ALCOHOL VOL.

13,5% vol.



ORIGIN

Rioja Alavesa



VINEYARD

Own



ELABORATION

The way to elaborate this wine is that of a young stemmed wine, fermentation in stainless steel deposits, with few pump overs and the temperature never higher than 25°C, with the aim of maintaining all its fruity character.

Aged in barrels for 5 months.



TASTING NOTES

Sight: powerful cherry colour with intense bluish edge.

Nose: aromas of black fruits and subtle presence of fine woods.

Taste: on the mouth it is powerful, but also fresh and meaty.

Recommended for light meals like pasta, rice, meats, fish and aperitifs.

Serving Temperature: 14° C



TIERRA
Agrícola Labastida

