

ENÓLOGO
Rodrigo Fernández



GRAPE VARIETIES

Viura 70%, grenache white 20%
malvasia 10%



ALCOHOL VOL.

14% vol.



ORIGIN

Rioja Alavesa



VINEYARD

Own



ELABORATION

After an exhaustive selection, only the chosen stocks are harvested. They are pressed and macerated in deposits.

Fermentation takes place in 225 litre barrels 50% of them being new ones and 50% used ones, all of mixed oak.

Aged on lees in the same barrels for four months.



TASTING NOTES

Sight: straw yellow.

Nose: subtle fruity touches with pastry and vanilla.

Taste: on the mouth it is powerful, with good grape presence and a great meaty potential in the mouth.

Recommended for fatty fish and meats that are not very strong, pastas and seafood.

Serving Temperature: 13° C



TIERRA
Agrícola Labastida

