

ENÓLOGO
Rodrigo Fernández

GRAPE VARIETIES

Tempranillo 100%



ALCOHOL VOL.

14% vol.

ORIGIN

Rioja Alavesa

VINEYARD

Own

ELABORATION

The bunches are selected, stemmed and without pressing, they are put in stainless steel deposits for 7 days for fermentation. Another 7 days for maceration.

The malolactic fermentation is carried out in cement deposits and mixed oak barrels.

Aged between twelve and fourteen months in 225 litre barrels.

The aging process depends on the evolution of the wine and the year.

TASTING NOTES

Sight: powerful cherry colour, with very good wood integration, respecting the fruit.

Nose: aromas of preserved, ripe fruits very well accompanied with fine woods with hints of resins.

Taste: robust and fresh entrance, powerful, with an elegant aftertaste, grapey and fruity.

Perfect to accompany young meats and game stews.

Serving Temperature: 16° C



TIERRA
Agrícola Labastida

