



<b>DENOMINATION OF ORIGIN:</b>	DOC Rioja
<b>VINEYARD AREA:</b>	Selection of vineyards from La Sonsierra Riojana and Alavesa, Alto Majerilla, Laderas del Moncalvillo and Albelda de Iregua.
<b>VINE AGE:</b>	Between 40 and 70 years old, 100% head-pruned vineyards.
<b>SOILS:</b>	Calcareous silty soils with an elevated ferrous component of main sedimentary origin. This combination of soil offers us lively, fresh and fruity wines.
<b>VARIETIES:</b>	Wine elaborated with a 85% Tempranillo, 12% Garnacha, 3% Red Maturana.
<b>ELABORATION:</b>	Selected harvest. Cold pre-fermentation maceration after which the wines are fermented with natural yeasts at a temperature below 25°C to preserve freshness and fruitiness.
<b>AGEING:</b>	12 months in French, American and Eastern oak barrels and 20 months in a bottle.
<b>ALCOHOL:</b>	14%

TASTING

*From subsoil to heaven. The uniqueness of small vineyards*



Cherry red in colour with a Bigarreau cherry rim.



Intense aromas of dark fruit, blackberries and blueberries in jam, along with creamy notes of coffee and chocolate with a vanilla backdrop.

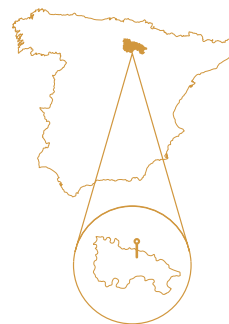


Intense, round and silky on the palate with hints of dark fruit, vanilla, toffee and coffee. The aftertaste offers notes of vanilla and liquorice, with a very long finish.



HOLDING:

*Selected Holdings, La Rioja*



A selection from vineyards from Sonsierra Riojana and Alavesa, Alto Najerilla, Albelda de Iregua and Laderas del Moncalvillo. A coupage of selected terroirs from each area. The wine is aged in Bordeaux barrels for 12 months and 20 in the bottle.