



<b>DENOMINATION OF ORIGIN:</b>	DOC Rioja
<b>VINEYARD AREA:</b>	A selection of head-pruned plots from La Sonsierra Riojana, Alto Najerilla, Tudelilla and Montes de Clavijo. The vineyards are located at an altitude of between 460 and 720 metres.
<b>VINE AGE:</b>	From 50 to 80 years old, 100% head-pruned vineyards.
<b>SOILS:</b>	Mixture of clay-lime and clay-ferrous with many boulders that give us powerful, structured wines with great ageing capacity.
<b>VARIETIES:</b>	Wine elaborated with a 85% Tempranillo 10% Garnacha y 5% Graciano.
<b>ELABORATION:</b>	Harvest with optimal phenolic ripeness, fermentation in stainless steel tanks controlling the temperature to preserve varietal aromas. Maceration in contact with skins and pips 10-12 days after fermentation to extract tannins which will help us in the barrel-ageing process, light pressing and subsequent malolactic fermentation, in barrels with 30% wine.
<b>AGEING:</b>	15 months in French oak, new and second use.
<b>ALCOHOL:</b>	14,5%

**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, accompanied by deep aromas of fresh red fruit, along with creamy notes of coffee and chocolate with a vanilla backdrop.

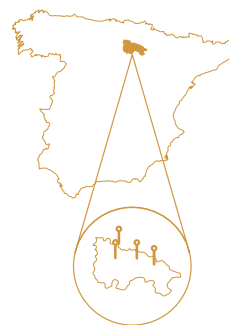


Intense, round and silky on the palate with hints of dark and red fruits of the forest, vanilla, toffee and coffee. The aftertaste offers notes of vanilla and liquorice, with a very long and persistent finish.



**HOLDING:**

*Selected Holdings, La Rioja*



A selection from vineyards from Sonsierra Riojana, Alto Najerilla, Tudelilla and Montes de Clavijo. A coupage of selected terroirs from each area.