



Bodegas
Landaluce

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TEMPRANILLO 2017

Young Red Wine, D.O.Ca. Rioja, sub-zone Rioja Alavesa

12 u x 750 ml

This wine is made with Tempranillo and Viura grapes from our vineyards in Laguardia.

The grapes were picked by hand, and the winemaking process used was the traditional system of **carbonic maceration**. This is a process whereby the full unstemmed grape is placed in temperature controlled stainless steel vats. The grapes below are crushed in the vats and an intra-cellular fermentation process then gradually ensues amid the carbonic gas produced by fermentation.

Following this process, which takes around eight days, final pressing of the wine is carried out, and the wine is bottled after it has stabilised and settled

Tasting notes:

Appearance: cherry, garnet with shades of violet.

Aroma: clean and fragrant. Aroma of wild fruit (blackberries and plums) and violets.

Taste: deliciously fresh with intense expression of fruit, conjuring up the aroma of violets and fine tannins. Primary varietal finish.

Other characteristics:

Vineyards: in Laguardia.

Type of soil: clay and lime.

Type of grape: 95% Tempranillo grapes and 5% Viura grapes.

Winemaking process: full bunches of grapes.

Alcohol content: 13%

Drinking tips: we recommend this wine be consumed at a temperature of 12°C, with apéritifs, cold cuts, light pastas and grilled meat.



Punctuation: 89
Price-quality: ★★★★★

GUÍAPEÑÍN

2016

89 POINTS

CALIDAD-PRECIO
5 ESTRELLAS
★★★★★

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