



Bodegas  
Landaluce

# Landaluce

TEMPRANILLO 2018

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 hand harvested grapes were gently destemmed without being pressed. They were then placed in 25,000 litre stainless steel tanks and left to ferment at 15°C. Maceration was short so as not to lose the fruitiness and to bring out the sweetness in the mouth.

This process lasted 10 days, before the final pressing. After the wine had settled and left to rest, it was bottled.

### Tasting notes:

**Appearance:** attractive cherry red colour with the characteristics purple rim of a young wine.

**Aroma:** suggestive and fragrant to the nose, with scents of undergrowth and red berries along with some plums and an elegant floral hint.

**Taste:** tasty, soft and well structured. Aromatic hints of violet and noble tannins, with a pleasant primary and varietal finish.

### Other characteristics:

**Vineyards:** Laguardia.

**Type of soil:** clay-chalky.

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

**Winemaking process:** grape destemmed and low temperature fermentation.

**Alcohol content:** 13.5%

**Drinking tips:** we recommend this wine be consumed at a temperature of 12°C, to accompany aperitifs, cold meats, light pastas and grilled meat.



GUJA  
PENIN  
2016  
**89**  
POINTS  
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### Bodegas Landaluce

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