



Bodegas  
Landaluce

# Fincas de Landaluce

RESERVA 2017

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

12 u x 750 ml

Tempranillo grapes, optimum ripening and hand-picked from our own 60 year-old vineyards in Laguardia, harvested in early October.

After de-stemming, the grapes were fermented in stainless steel tanks of 15,000 litres, at a temperature of 26–28°C and, after a maceration of 10 to 15 days; malolactic fermentation takes place, giving the wine its correct level of acidity.

Then transferred to French and American oak barrels and aged for 12 months, and finally bottled for two years.

## Tasting notes:

**Appearance:** ruby red, clean and bright.

**Aroma:** good aromatic intensity, notes of ripe red fruit on the nose over a very elegant balsamic background.

**Taste:** It is soft, cool and spirited on the palate. It has a full body and the tannins are well-integrated and polished. The aftertaste offers hints of very ripe red fruit with liqueur nuances reappearing making it a wine with a long lasting finish.

## Other characteristics:

**Vineyards:** in Laguardia, over 60 years old: La Gloria, Carravalseca, Puente Victoria y San Gregorio.

**Type of soil:** clay and lime.

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

**Aging:** 12 months in American and French oak barrels.

**Alcohol content:** 14% vol.

**Drinking tips:** This red wine may readily be stored in bottles, and appreciates a little airing before drinking.

**Suitable for vegans.**



JAMES  
SUCKLING  
**92**  
POINTS

TIM  
ATKIN  
**91**  
POINTS

WINE  
ENTHUSIAST  
**91**  
POINTS

## Bodegas Landaluce

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