



Bodegas  
Landaluce

# Finca La Gavilla

TEMPRANILLO 2022 LIMITED EDITION

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

6 u x 750 ml

This wine is made with Tempranillo grapes from our 60 year-old vineyards in Laguardia. The grapes were picked selectively at the beginning of October, in batches, over a two week period.

The grapes arrived at the winery in excellent condition, with the colour parameters and proof of what we expect for an excellent crianza.

This wine has absorbed the best qualities of the Tempranillo grapes in harmony with the wise selection of French oak for the casks, to lend a touch of elegance, subtlety and structure.

Complex, refined and elegant, this wine is the result of an exhaustive selection of the very best raw materials.

## Tasting notes:

**Appearance:** garnet cherry, with fresh tinges.

**Aroma:** fresh to the nose, with aromas of dark ripe fruit (plums) and red fruit (raspberries), with mild balsamic tones (menthol and eucalyptus) on chocolate.

**Taste:** initially an intense attack, with delicious acidity conjuring up the skin of fresh plums. Fully developed, it delights the palate with saline hints of fruit stones, and finally evokes sumptuous chocolate and milk.

## Other characteristics:

**Vineyards:** Finca La Gavilla.

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

**Type of grape:** 100% Tempranillo grapes.

**Aging:** 12 months in 500-liter French oak barrels.

**Alcohol content:** 14.5 % vol.

**Drinking tips:** This red wine may readily be stored in bottles and appreciates a little airing before tasting. Allows us to savour its personality and character with roast lamb or pork and game stews. Also blends masterfully with mushrooms, truffles, black chocolate, nuts, cream-based or spicy dishes.

