

FAMILIA CHAVARRI IZARBE GRAN RESERVA



GRAPE VARIETIES

100% Tempranillo

SOIL

Limestone & Clay

VINIFICATION

Fermentation of destemmed grapes takes place in stainless steel tanks at a controlled temperature of 28 °C to 30°C. Macerated for 3 weeks with frequent pumpovers to ensure good colour extraction and smooth, round tannins.

Aged for 24 months in Allier oak barrels and 36 months in bottle.

VINYARDS

Made from grapes chosen one cluster at a time from our vines at El Fresno, vineyard in Laguardia, Rioja Alavesa.

2.500 vines/hectares and 750m altitude with approx. 550ml annual rainfall



TASTING NOTES.

Bright, dark cherry, with good depth and light brick rim. Intense primary aromas, fresh and harmonious combined notes from the oak. Outstanding aromas of candied red fruit and spices underscored by mineral notes.

Sweet ripe tannins in the mouth, elegant and well balanced. Harmonious and velvety with a long finish.