

FAMILIA CHAVARRI LARCHAGO CRIANZA



GRAPE VARIETIES

100% Tempranillo

SOIL

Limestone & Clay

VINIFICATION

Destemmed and fermented in stainless steel tanks at a controlled temperature of 26°C to 28°C. Macerated for 15 days with continuous pumpovers to ensure good colour extraction.

This wine is aged for 14 months in American oak barrels and 6 months in the bottle.

VINYARDS

The grapes come from estate owned vineyards in Laguardia, the core of Rioja Alavesa.

2.950 vines/hectares and 600m altitude with approx. 400ml annual rainfall



TASTING NOTES.

Intense, cherry-red tone, with medium- high depth and purple rim. Complex aromas.

Aromas contributed by both oak and ripe fruit, wild berries, plums, blackcurrants, blackberries and blueberries, with cocoa bean, cinnamon and gingerbread spice.

In the mouth this wine is complex, fruity and tasty. Well balanced with toasted notes on the finish.