

FAMILIA CHAVARRI LARCHAGO RESERVA



GRAPE VARIETIES

100% Tempranillo

SOIL

Limestone & Clay

VINIFICATION

Fermentation takes place in stainless steel tanks at a controlled temperature of 28°C to 30°C. Macerated for 3 weeks with frequent pump-overs to ensure good colour extraction and smooth tannins.

This wine is aged for 18 months in french oak barrels followed by 18 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.

Dark cherry red colour, deep and bright.

Complex aromas with hints of fruit and elegant notes of fine wood, blackberry, black cherry, sweet spice and tar.

With a velvet mouth feel and a lengthy finish.