

FAMILIA CHAVARRI LARCHAGO TEMPRANILLO



GRAPE VARIETIES

100% Tempranillo

SOIL

Limestone & Clay

VINIFICATION

Fermentation at controlled temperature of 26°C after three days maceration at 12° C in order to extract their full potential and varietal expression.

Aging: 3 to 6 months in 225lt American oak barrels.

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 with purple rim denoting its youth.

The aroma is fresh and complex. Powerful, expressive, varietal aroma combine with the spicy aromas of the oak for a perfect balance.

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