ROTLLAN TORRA
ARIBAU RESERVA

Rotllan Torra

GRAPE VARIETIES

90% Tempranillo 10% Graciano

SOIL

Calcareous clay soil.

VINIFICATION

Manual harvest and the grapes are carefully selected before crushing. The wine is fermented in controlled temperatures in stainless steel vats and pumped over 3 times daily for 40 minutes to extract the colour and to achieve optimum oxidation.

The wine is aged for 16 months in French oak barrels with racking every two months and a decanting every four to eight months in the vat to bring together the aromas before bottling followed by 24 months aging in bottle.

VINTAGES AVAILABLE

2010

TASTING NOTES.

This wine offers classic Rioja aromatic notes of toasty wood, mineral, coffee, and black cherry and ripe black fruit.

On the palate the wine is concentrated, meaty and rich. A smooth-textured wine with complex flavours from the extended bottle aging, good balance, with fine tannins and a fresh finish.