

## DESCRIPTION

Tempranillo (80%), Mazuelo (15%) Graciano (5%), a tribute to the multifaceted identity of Rioja Alta.

## VINEYARD

Its origin is tied to the estate vineyards “Viña Albina”, “El Cerrado” and “la Borda”, vines that are over 35 years old, grown to produce the Mazuelo grape in the municipality of Cenicero. “El Monte”, “Pinillas” and “Agudillo” are vineyards that are more than 20 years old, located in the municipality of Cenicero, where the variety grown is Graciano.

The Tempranillo comes to us from our Cenicero suppliers, San Vicente, Abalos, Manjarrés, Peciña and San Asensio. Given the wide range of ecosystems, Bodegas Riojanas has generated a supplier interaction system that provides assessment and training, which means that Tempranillo is grown in line with winegrowing practices and digital tools with more sustainable, eco-friendly techniques to guarantee biodiversity and thus the maximum varietal expression.

## HARVESTING

Each parcel, supplier, municipality and variety undergoes personalised monitoring and the technical director carries out tastings to organise the staggered entry of grapes, allowing harvesting to be carried out when the grapes are at their optimal peak of ripeness or acidity.

## WINEMAKING

Grapes are destemmed upon arrival at the winery. Directed fermentation enhances the selection of the "native yeasts", identified in our vineyards. Ageing is in new medium toast American oak barrels for a period of 18 months.

## ALLERGENS

Gluten Free. Suitable for Vegans. Contains sulfites.

## TASTING NOTES

Bright cherry red with subtle cherry rim In the nose its varietal character invites you to take a walk through the Rioja Alta vineyards, with notes of fresh red berries, violets and black pepper. In the mouth its languid silkiness explodes into black liquorice and fresh fruit. Vibrant acidity, structured mid-palate with roasted and vanilla flavours.

