

Grape variety

100% Tempranillo

On the land

Made with grapes from vineyards situated at an altitude of 490-550m a.s.l. Clay soils with alluvium mainly in the surface. This diversity of soils gives us great fruit complexity and is significantly characteristic of the region. The alluvium renders finer and medium bodied wines which are ready to drink earlier.

Vintage

The year 2015 was characterized by abundant rainfall in winter and a hot summer, which brought the harvesting period forward. August was marked by more moderate temperatures and an excellent sanitary state of the plants with a moderate bud load, factors which endured until harvesting.

In the winery

Grapes are harvested at phenolic maturity and vinified according to Riojan tradition, including pre-fermentative maceration and temperature-controlled fermentation. After malolactic fermentation, the wine is aged in American oak casks for 12 months.

In the glass

Appearance: clean and bright, garnet red colour.

Nose: Fruity and spicy aromas, notes of tobacco.

Palate: Ripe fruit flavours, medium-bodied, good structure, round tannins, velvety mouthfeel.

At the table

Ideal for pulses, rice dishes, stews, pâtés, cold cuts, cheeses and most meat dishes.

Serving temperature: 16-18°C

ABV: 14,5%



DOCa RIOJA
RIOJA ALTA
SPAIN



“This range pays homage to King Sancho Garcés III ‘the Great’, founder of the Way of St. James [Camino de Santiago] through Rioja.

King of the Kingdom of Pamplona between 1004 and 1035 AD, Sancho Garcés III moved the capital to Nájera (a town adjacent to our village Uruñuela) and promoted the pilgrimage route, building hospitals and lodging along the way. It is thanks to this that today, huge numbers of travellers come through Rioja, learn about our culture, and enjoy good wine.”