

Grape variety

100% Tempranillo

On the land

This wine is made from Tempranillo grapes grown on alluvial soils at an altitude of 450-490 metres.

Vintage

The 2017 vintage was marked by sparse winter rainfall and early shoots. The region was hard hit by frost by late April, thus rendering lower yields. Timely rainfall during the summer months, and ideal conditions in August, helped fight back the level of hydric stress of the vines and led to an early September harvest, rendering small berries and optimum balance of berry compounds – a very good 2017 vintage.

In the winery

After being destemmed and crushed, the grapes were cold macerated for several hours. The must fermented at controlled temperature in stainless steel vats.

In the glass

Appearance: deep and intense violet-red colour.

Nose: aromas of fresh red fruit and liquorice.

Taste: soft tannins, fresh fruit flavours, very well-balanced and easy-drinking.

At the table

A great wine to drink alone or to pair with tapas. Ideal for *chuletillas al sarmiento* (a Riojan dish of lamb chops grilled over grapevine cuttings) or any grilled meat, as well as cheeses.

Serving temperature: 15-16 °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.”