

# *Jauñ de Alzate*

## PROTECTED DESIGNATION OF ORIGIN RIOJA RIOJA ALAVESA

**Area :** Rioja - Rioja Alavesa

**Grape variety :** Tempranillo 90% -  
Graciano 5% - Mazuelo 5%

**Alcohol content :** 14 %

**Aging :** 30 monts in American oak barrels  
- 36 months in bottle. GRAN RESERVA

**Type of soil :** Clay and limestone

**Quantity available :** 4 500 BT



### Production of Gran Reserva 2014

- 60-80 years-old vineyard.
- Reasoned culture.
- Selected manual harvest.
  
- Destemming without crushing.
- Fermentation in cylindrical-conical steel tank.
- Delestage.
- Daily pumping-over for the 18 days of alcoholic fermentation.



### Tasting

**Visual :** Cherry red with tiled reflections.

**Nose :** Black fruits, tobacco, vanilla.

**Palate :** Notes of black currant, plum and cocoa,  
with a powerful and tannic palate.

**Serving temperature :** 18°C

**Food and wine pairing :** This wine can be tasted  
with any type of meat, veal, lamb, or poultry.



### Vineyard

Made from grapes from the La Llana vineyard, made up of multiple subplots of 70 and 80 years planted by my grandfather. Poor soil, dotted with multiple limestone slabs that hinder root growth, but which add minerality and personality to its grapes.

The traditional vase-pruned vines grow on a plain at 450 m. altitude. In the multiple plots of its 6 hectares, we can find planting densities from 3,700 to 4,400 vines / ha. Its twisted strains of small clusters, have a yield of 3,500 kg / ha.

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