

Juana de Alzate

PROTECTED DESIGNATION OF ORIGIN RIOJA RIOJA ALAVESA

Area : Rioja - Rioja Alavesa

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

Alcohol content : 13,5 %

Aging : No

Type of soil : Clay and limestone

Quantity available : 18 000 BT



Production of the Young 2021

- 20-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 : Red with purple trim.

Nose : Red fruits, licorice.

Palate : The wine is very fresh and fruity with a bit of acidity.

Serving temperature : 18°C

Food and wine pairing : This wine can be tasted with stews, pasta, fresh vegetables, and fresh cheeses.



Vineyard

Grapes from a vineyard planted in 1999 in the Cuatro Encinas area south of Laguardia. The 4-hectare vineyard is made up of plots bought from four former owners who used it for vineyards and cereals. The terrain forms a slight downward slope to the northwest. Located at an altitude of about 500 m., the composition of the soil is clayey-calcareous.

The vines are planted in trellis with a planting density of 3330 vines / Ha. The harvest is manual and the yield is 6500 kg / Ha.

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