## Jaun 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:** 24 monts in American oak barrels

- 18 months in bottle. RESERVA

Type of soil: Clay and limestone

Quantity available: 8 000 BT



## **Production of Reserva 2015**

- 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: Intense cherry, bright, high intensity.

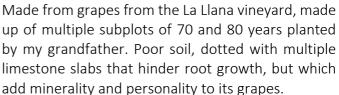
Nose: Black fruits, cherry, chocolate.

**Palate**: In the mouth the aromas are marked by black fruits, and a woody aspect. The finish is smooth, which softens the tannic side provided by the barrel aging.

Serving temperature: 18°C

**Food and wine pairing**: This wine can be tasted with mushrooms, aged cheeses, or with tapas or dark chocolate.





The traditional vase-pruned vines grow on a plain at 450 m. altitude. In the multiple plots of its 6 Ha., 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.



https://bodegaslolicasado.com/ Avda. La Póveda, n46 | 01306 Lapuebla de Labarca | Álava | España loli@bodegaslolicasado.com | +34 678 04 14 84

