

# *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.



### 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 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.



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