

Juán 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 : 5 months in American oak barrels.

Type of soil : Clay and limestone

Quantity available : 22 000 BT



Production of Selected harvests 2020

- 45-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 : Ruby color.

Nose : The aromas of red fruits predominate over black fruits and woody notes.

Palate : You can enjoy the aromas of strawberry, raspberry, black cherry and vanilla. A discreet acidity will lighten the tannins at the end of the mouth.

Serving temperature : 18°C

Food and wine pairing : This wine can be enjoyed with cod, smoked salmon or on roasted lamb ham or parsley.



Vineyard

Made with grapes from two vineyards planted between 1975 and 1978 in the areas of Cuatro Encinas and Sierra Carbón. One of the vineyards is a gently sloping hillside oriented from North to South. The other presents a diverse orography, adapting to the terrain, with flat terraces, slopes facing west-east or plots with rows in steps. All this furrowed by ditches and paths that delimit the plots pruned in glass or trellis depending on the characteristics of each one.

The plantation density is 3330 vines / Ha. And its yield of 6000 Kg / Ha. from grape.

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RIOJA ALAVESA

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