

polus

PROTECTED DESIGNATION OF ORIGIN RIOJA RIOJA ALAVESA

Area: Rioja - Rioja Alavesa

Cépages : Tempranillo - 89% Viura - 11%

Alcohol content : 14 %

Aging : No

Type of soil: Clay and limestone

Quantity available : 3 000 BT



Elaboration of Carbonic Maceration 2021

- 20-years-old vineyard.
- Reasoned culture.
- Manual harvesting in the first week of October

- Fermentation of whole bunches
- Treading at the end of the fermentation process
- Light pressing
- 14 days of incubation



Dégustation

Visuel : Violet with bright rims

Nez : Red fruits and high intensity

Bouche : This wine is strong, well balanced and fruity.

Température de service : 18 ° C

Accords mets et vin : It can be enjoyed with grilled meats, fish, pasta and light dishes.



Vignoble

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.

BODEGAS LOLI CASADO
RIOJA ALAVESA



<https://bodegaslolicasado.com/>

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