

polus

PROTECTED DESIGNATION OF ORIGIN RIOJA RIOJA ALAVESA

Area : Rioja - Rioja Alavesa

Grape variety : Tempranillo - 100%

Alcohol content : 14 %

Quantity available : 6 600 BT

Aging : 18 months in French oak barrels - 12 months in French oak vats - 18 months in bottle.
RESERVA

Type of soil : Clay and limestone
Altitude 480 meters.



Production of Reserva 2015

- 80-years-old vineyard.
- Reasoned culture.
- Selected manual harvest.

- Destemming without crushing.
- Manual punching down in the barrel.
- Fermentations in oak vats of 5000 L.



Tasting

Visual : Cherry color.

Nose : Red fruits, spices, chocolate.

Palate : Good maturity, fullness and sweetness.

Serving temperature : 18°C.

Food and wine pairing : The Polus Reserva, can be enjoyed with all kinds of meats, stews, game, but also mushrooms or mature cheeses.



Vineyard

At the La Llana farm we go through its small plots to select the small bunches that with effort have matured its twisted vines. Strains that have been clinging to this terrain of abundant superficial limestone gravel for more than 80 years. Strains that share space with olive, walnut, fig and almond trees, an example of diversity and terroir.

Only in the best years we will harvest by hand and transfer those bunches to the interior of the oak vat so that they begin their way to become our Polus Reserva.

BODEGAS LOLI CASADO
RIOJA ALAVESA

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