

polus

PROTECTED DESIGNATION OF ORIGIN RIOJA RIOJA ALAVESA

Area : Rioja - Rioja Alavesa

Grape variety : Tempranillo - 100%

Alcohol content : 14%

Aging : Fermented in french oak barrels -

Aging for 14 months in the same barrel

Type of soil : Clay-limestone

Quantity available : 8 500 BT



Elaboration of Tempranillo 2019

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

- Destemming without crushing.
- Harvest transferred directly to the barrels.
- Fermentation in barrels for 14 days.
- Manual punching down.
- MLF in barrels on fine lees (daily stirring).



Tasting

Visual : Garnet red color with purplish reflections.

Nose : Ripe black fruits, toasted, and chocolate.

Palate : Powerful, smooth, black fruits.

Serving temperature : 18°C

Food and wine pairing : Polus Tempranillo, can be enjoyed with cod accras, marinated anchovies, or meats such as roast lamb, or chicken.



Vineyard

It is in our oldest vineyard, La Llana, where we select from its more than 80-year-old vines, the loosest, small-grained clusters that have grown on vines rooted between sandstone gravel and poor soils.

These twisted strains give us the best of themselves every year. With the greatest care, we transfer the bunches to the winery, where we select the grains that we will put in open barrels where they will carry out the Alcoholic Fermentation.

Gentle and frequent pounding will stir the grains during this whimsical brewing process.

BODEGAS LOLI CASADO
RIOJA ALAVESA

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