

Q.D.O.: Rioja - Rioja Alavesa

Varieties: Graciano, Tempranillo y Viura.

Alcohol content: 14 %.

Ageing: Concrete tank.

Soil type: Clayey - Calcareous.

Amount available: 424 bottles.



Production

• Vineyard planted in 1945.

- Its old vines of Graciano, Tempranillo and Viura were blended on a whim at the time of planting.
- By selecting certain vines before each harvest and choosing the best clusters, we make this wine with a limited production of 424 bottles.
- Traditional sustainable viticulture.
- Selected manual harvest.
- Fermentation and maturation in concrete tanks.
- Delestage.







Visual: High cherry color with purple trim.

Nose: Blueberries, blackberries and black

plum.

Palate: Persistent, fleshy and fruity.

Serving temperature: 16°C-18°C.

Food Pairing: Red meats, game, stews and

fish.

La Llana, plot 15-659. Planted in 1945 with an altitude of 460m and east-west orientation. The soil composition is clayey-calcareous. With a planting frame of 1.60x1m. Traditional goblet pruning. Tempranillo, Graciano and Viura are grown in the vineyard.

El Abrigado, is a rustic stone building surrounded by vines and olive trees, where to shelter in the winter days from the downpours and cold winds.

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