

# Loli Casado

NUESTRA HISTORIA EN TUS MANOS

{ LA CANCELLA }

PLOT WINES

**Q.D.O.:** Rioja - Rioja Alavesa.

**Variety:** Viura.

**Alcohol content:** 14 %.

**Ageing:** 12 months in French oak.

**Soil type:** Rocky, shallow.

**Amount available:** 600 bottles.



## Production:

- Vineyard planted in 1945.
- Its old vines have grown rooted between sandstone slabs and shallow soils.
- By selecting certain vines before each harvest and choosing the best clusters, we elaborate this wine with a limited production of 600 bottles.
- Traditional sustainable viticulture.
- Selected manual harvesting.
- The free-run must obtained from the cold maceration of the grapes will ferment in French oak barrels with batonage of the fine lees and subsequent maturation in the barrel.
- Delestage.



La Cancellia



## Tasting

**Visual:** Straw yellow with golden hues.

**Nose:** Ripe tropical fruits, pear and honey.

**Palate:** Fresh, unctuous and sweet.

**Serving temperature:** 16°C.

**Food pairing:** white meats / fish.



## Vineyard

La Llana, plot 15-651. Planted in 1945 with an altitude of 460m and east-west orientation. The soil composition is rocky with sandstone slabs and shallow soils. Planting frame of 1.60x1m. Traditional goblet pruning. Viura is grown on its surface, although there are also Tempranillo and other varieties.

La Cancellia is the stone entrance that my grandfather built to access the vineyard.

<https://bodegaslolicasado.com/>

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