

# Loli Casado

NUESTRA HISTORIA EN TUS MANOS  
{ **LOS TAPIALES** }  
PLOT WINE

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

**Variety:** Tempranillo.

**Alcohol content:** 14%.

**Ageing:** 12 months.

**Soil type:** Clayey - Calcareous / Clayey - Sandy.

**Amount available:** 1.093 bottles.



## Production

- Vineyard planted in 1945.
- Its old vines, twisted by the years, deepen their roots in soils of different compositions and colors.
- By selecting certain vines before each harvest and choosing the best clusters, we make this wine with a limited production of 1,093 bottles.
- Traditional sustainable viticulture.
- Selected manual harvest.
- Fermentation in open barrels. Maturation in vats for 12 months and aging in barrels for 12 months.
- Delestage.



Los Tapiales



## Tasting

**Visual:** garnet cherry color.

**Nose:** blackberry, frangipane, smoked.

**Palate:** sweet, spicy, structured.

**Serving temperature:** 18°C.

**Pairing:** Cured cheeses, red meats.



## Vineyard

La Llana, parcels 15-659 and 15-862. Planted in 1945 with an altitude of 460m and north-south orientation. The soil composition is clayey-calcareous and clayey-sandy. Plantation frame of 1,60x1m. Traditional goblet pruning. Tempranillo is grown on the surface. This plot has grown for many years a choreography of vines twisted by age.

Tapiales are the boundaries of the farms, they were built with stones that came out when the land was cultivated. This plot is enclosed by these walls.

<https://bodegaslolicasado.com/>

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