

1808 SELECCIÓN DE AUTOR



VARIETY	Tempranillo 100%
PROVENANCE	Vineyards around Laguardia, in the heart of the Rioja Alavesa. Designations of Origin and Control Board RIOJA. Spain.
HARVEST	Hand picked and selected in the winery.
ALCOHOL CONTENT	13,5% Vol.
VINIFICATION	Whole bunches, without de-stalking. Alcoholic fermentation carried out at 27° C in stainless steel fermentation tanks using native yeast for 8 days. Complete malolactic fermentation with its lees.
MACERATION	Maceration for 15 days in stainless steel vats.
OAK	In American oak barrel for six months.
AGING IN BOTTLE	For twenty months.
TASTING NOTES	Dark shining cherry, tinted. It has an elegant and tight nose, that needs time to unfold. It offers caramelized notes of red fruit (cherry, strawberries), retama and liquorice. On the palate this is frank, this well formed good and contributes a <input type="checkbox"/> flavorful fruit, toasting and skin of nuts. It has a good acidity and very good persistence.
FOOD PAIRING	Alavesa bean, meat or <input type="checkbox"/> fish stewed.

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