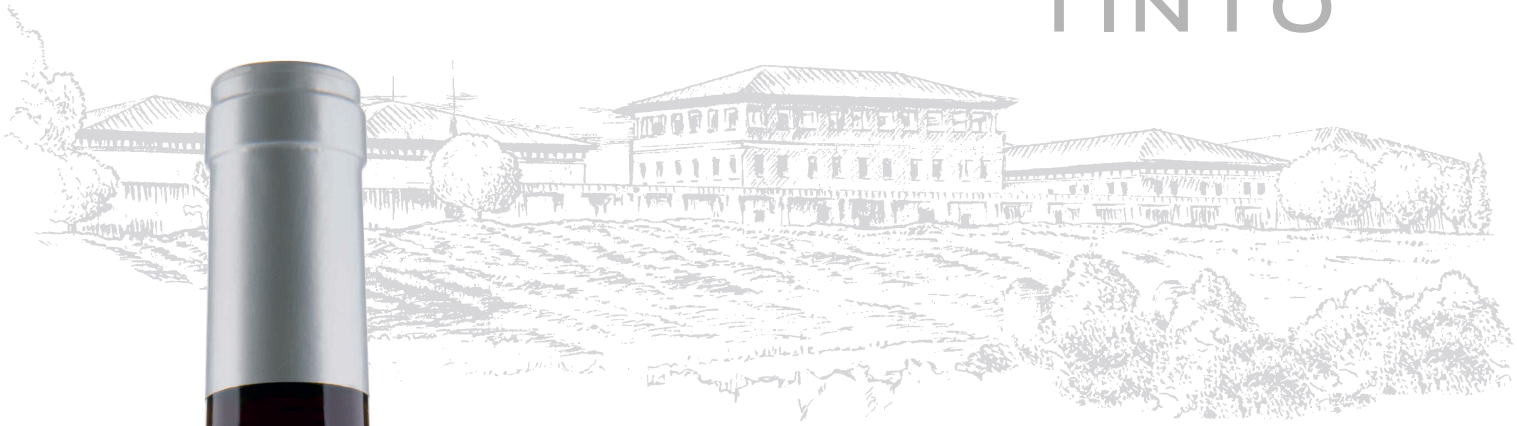


RIOJA VEGA TINTO



Tempranillo.



This wine comes from the more than 70 hectares of our own vineyards in Viana, as well as from further contracted and managed vineyards in the region.

The planting of our vineyards was made following quality criteria, seeking low yields and small-berry bunches. Therefore, the density of plantation is very high (4,000 plants per hectare, according to a plantation frame of 2.5 x 1 metre), low-vigour grafting, Guyot training for higher vegetation, trickle irrigation managed in order to guarantee a good harvest with a certain hydric stress for higher quality grapes.



Fermentation separated by grape varieties. Destemmed bunches. Alcoholic fermentation for seven days. Maceration in contact with the skins for three days. Fermentation temperature 26°C. Malolactic fermentation in stainless-steel tanks.



Bright garnet red with purple reflexes.



Aromas typical of the grape varieties, fresh and well-integrated red fruit notes.



Round, warm, pleasant palate.