



# RIOJA ALAVESA

Rioja, Spain

Bodegas Estraunza



[www.bodegasestraunza.com](http://www.bodegasestraunza.com)

## Method & Production

Made from old Tempranillo vines from hillside vineyards near to Laguardia. The grapes are harvested manually to preserve fruit quality. Fermentation in stainless steel, at a low temperature, using selected yeasts, 20% carbonic maceration and 80% destemmed. 3 months in bottle refinement before release.

## Tasting Notes

This youthful wine made from old Tempranillo vines grown on hillside vineyards near Laguardia, shows vibrant red fruit, floral notes, and a touch of liquorice. The palate is refined and generous with a silky mouthfeel and great length. Ideal at cellar temperature.

## Food Matching

Roast red meats and hard cheeses with some age.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
BU0123	Rioja Alavesa	Tempranillo	2023	13.8%	Cork	12x0.75lt	No	No	Yes	No