


# RIOJA ALAVESA

## Rioja, Spain

## Bodegas Estraunza

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 |
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| **Red Wine** | | | | | | | | | | |
| BU0124 | Rioja Alavesa | Tempranillo | 2024 | 13.8% | Cork | 12x0.75lt | No | No | Yes | No |