

RIOJA ALAVESA GARNACHA TINTA 'CIFRAS'

VEGAN

Rioja, Spain

Creaciones Exeo

www.bodegasexeo.com

Method & Production

Rioja Alavesa 'Cifras' is made from 100% Garnacha, the grapes are hand-picked from two vineyards in "El Barranco del Oso" in the hillside of Sierra de Toloño. The wine is fermented in concrete tanks and then aged on the lees for 12 months in concrete egg shaped tanks, with a daily batonâge. Their aim is to preserve the purity of the Garnacha grape and its fruit expression, in addition to the minerality that comes from the soils of the hillside of Sierra de Toloño.

Tasting Notes

Pure, mineral, fresh and spicy, aromas of wild cherry, violets, raspberries, and blackberries jump out of the glass. Underneath the fruit, there's a delicious current of warming spice and an iron-like edge that all come together in a velvety texture and lifted fresh finish. There is so much flavour packed into this wine yet it dances across your palate like it's as light as a feather, an experience given only by wines that carry themselves in perfect balance. This is a modern, classy, and confident Rioja for those who like boundary-pushing wines.

Food Matching

Stewed meat dishes

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
CX0223	Rioja Alavesa Garnacha Tinta 'Cifras'	Grenache	2023	13.5%	Cork	6x0.75lt	No	No	Yes	No