



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