



BODEGAS
MÁS QUE VINOS
creadores de recuerdos



LA BUENA VID 2010

Grape varieties: 80% Cencibel and 20 % Graciano.

Vineyards: 50 year old vineyards (bushvines) located on the border between Rioja Alavesa & Rioja Alta.

Yield: 5000 kg/ ha.

Harvest: Manual in late September.

Fermentation: Cold maceration for two days, natural fermentation in small stainless steel tanks.

Malolactic: Spontaneous in second fill barrels.

Barrel ageing: 14 months in second fill French and American oak barrels.

TASTING NOTES

Colour: Lively, young, cherry red with violet rim.

Aroma: Mix of red berries and cherries, with a subtle minerality, graphite, fine toasting and hints of citrus fruit.

Palate: Cool, juicy, red fruit flavours underlined by elegant well integrated tannins.

Medium body.

The finish is fresh and uplifting due to the good balance of alcohol, tannins and acid.

Temperature: 18 ° C.

Food pairing: Fried fish i.

e.

tuna, swordfish, fowl, quail, roast beef.

Accolades:

Wine Advocate February 2015: 90 points

Mundus Vini 2014: Silver medal