

FAMILIA CHAVARRI

EST. 1882

LARCHAGO OAK

AROMATIC AND ENVELOPINGLY RICH

GRAPE VARIETY:	100% Tempranillo
VINIFICATION:	The grapes come from our own vineyards in Laguardia, the core of Rioja Alavesa. Fermentation at controlled temperature of 26°C after three days maceration at 12°C in order to extract their full potential and varietal expression.
AGEING:	3 to 6 months in 225 lts American oak barrels.
VINEYARD LOCATION:	Rioja Alavesa
MUNICIPALITY:	Laguardia
ALTITUDE:	600 m
VINE AGE:	45 years
VINE TRAINING:	Goblet
PLANTING DENSITY:	2.950 vines/hectare
SOIL TYPE:	Limestone clay
ANNUAL RAINFALL:	450 mm

ASPECT:

Intense cherry-red with purple rim denoting its youth.

AROMA:

Fresh and complex. Powerful, expressive, varietal aroma combine with the spicy aromas of the oak for a perfect balance.

MOUTH:

Complex, fruity and tasty. Well balanced with toasted notes on the finish.

SERVING TEMPERATURE:

Serve at 17° C

D.O.Ca. RIOJA

AWARDS:

**James Suckling
Usa 2024**
89 Points
Larchago Tempranillo
2023

