

FAMILIA CHAVARRI

EST. 1882

IZARBE GRAN RESERVA

TRADITION AND ELEGANCE IN A GREAT RIOJA

- GRAPE VARIETY:** 100% Tempranillo
- VINIFICATION:** Made from grapes chosen one cluster at a time from our vines at El Fresno, vineyard in Laguardia, Rioja Alavesa. Fermentation of destemmed grapes takes place in stainless steel tanks at a controlled temperature of 28 °C to 30°C. Macerated for 3 weeks with frequent pumpovers to ensure good colour extraction and smooth, round tannins.
- AGEING:** Aged for 24 months in Allier oak barrels and 36 months in bottle.
- VINEYARD LOCATION:** Rioja Alavesa
- MUNICIPALITY:** Laguardia
- ALTITUDE:** 750 m
- VINE AGE:** 75 years
- VINE TRAINING:** Goblet
- PLANTING DENSITY:** 2.800 vines/hectare
- SOIL TYPE:** Limestone clay
- ANNUAL RAINFALL:** 550 mm

ASPECT:

Bright, dark cherry red, with good depth and light brick rim.

AROMA:

Intense primary aromas, fresh and harmonious combined notes from oak ageing. Outstanding aromas of candied red fruit and spices underscored by mineral notes.

MOUTH:

Sweet ripe tannins in the mouth. Elegant, balanced mouth. Harmonious, pleasant, long aftertaste.

SERVING TEMPERATURE:

Serve at 18° C to 19 °C



D.O.Ca. RIOJA

AWARDS:

James Suckling
Usa 2024
93 Points
Izarbe Gran Reserva
2007

Wine Enthusiast
Usa 2023
95 Points
Izarbe Gran Reserva
2008

Mundus Vini
Alemania 2018
Gold Medal
Izarbe Gran Reserva
2007