

FAMILIA CHAVARRI

EST. 1882

IZARBE CRUISE

RIOJA ELEGANCE, VIBRANT, FRUITY AND PROFOUND

D.O.Ca. RIOJA

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| GRAPE VARIETY: | 100% Tempranillo |
| VINIFICATION: | Clusters were selected vine by vine at our El Fresno estate located in Laguardia, in the heart of the Rioja Alavesa. 1,600 kg of grapes were collected to produce this red. Its fermentation took place in a 2,000-litre stainless-steel tank. The grapes were fully destemmed and unpressed, or in other words, whole. They underwent cold pre-fermentation maceration for 5 days and the fermentation temperature was 17°C to 26°C. |
| AGEING: | The malolactic fermentation takes place in two 500-litre foudres of French Allier oak, before 15 months of ageing with its own lees. Subsequently it was bottled and it remained in the bottle until shipping. |
| VINEYARD LOCATION: | Rioja Alavesa |
| MUNICIPALITY: | Laguardia |
| ALTITUDE: | 750 m |
| VINE AGE: | 75 years old |
| VINE TRAINING: | Goblet |
| PLANTING DENSITY: | 2.800 vines/hectare |
| SOIL TYPE: | Limestone clay |
| ANNUAL RAINFALL: | 550 mm |

ASPECT:

Bright and deep Bigarreau cherry colour with violet rims.

AROMA:

Deep nose, fresh fruit expression of candied black and red fruit, floral. Hint of very fine, creamy oak which elegantly accompanies the wine. Sharp and exuberant aromas, fresh fruit, flowered and of sweet spices. Reminiscent of mineral notes.

MOUTH:

Full initial flavour with a subtle velvety finish. Good acidity and juicy with silky tannins. Easy to drink and very lively. Rioja Alavesa in its purest state, calcareous soils, reminiscent of chalk, soft and velvety.

SERVING TEMPERATURE:

Serve at 18°C.

