

BODEGAS

FAMILIA CHAVARRI

EST. 1882

TIERRAS DE LA REINA RESERVA

THE NOBLEST ESSENCE OF RIOJA

GRAPE VARIETY: 100% Tempranillo

VINIFICATION: Selection of tempranillo grapes from our old vineyards in Laguardia, the core of Rioja Alavesa. Fermentation 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 tannins.

AGEING: This wine is aged for 18 months in french oak barrels followed by 18 months in the bottle.

VINEYARD LOCATION: Rioja Alavesa

MUNICIPALITY: Laguardia

ALTITUDE: 600 m

VINE AGE: 45 years

VINE TRAINING: Goblet

PLANTING DENSITY: 2.800 vines/hectare

SOIL TYPE: Limestone clay

ANNUAL RAINFALL: 450 mm

ASPECT:

Dark cherry red colour, deep and bright.

AROMA:

Hints of fruit and elegant notes of fine wood.

MOUTH:

Velvety body in the mouth, with a pleasant aftertaste.

SERVING TEMPERATURE:

Serve at 17° C to 19 °C

D.O.Ca. RIOJA

AWARDS:

James Suckling
91 Points
Tierras De La Reina
Reserva 2017

