

EN LA CUERDA FLOJA

TYPE OF WINE:	Red
D.O.:	Rioja
GRAPE VARIETIES:	Tempranillo, garnacha, mozuelo and graciano
AGEING:	14 months in oak

WINEYARD: The area of production of the Appellation Ca. Rioja is situated in the north of Spain, on both banks of the River Ebro.

WINEMAKING: 14 months in French oak barrel.

SOIL: It has a balanced structure (sands, silts and clays), is slightly alkaline, poor in organic matter and with moderate water availability during the summer.

CLIMATE: The area benefits from the confluence of two climates as opposite as the Atlantic and the Mediterranean, which provides very suitable conditions for the development of the vine.

COLOUR: Cherry red with violet reflections. Clean, bright, medium-high layer.

AROMA: Intense, highlight the fruit nuances: cherry, berries, blackberries, blueberries. Fine notes of wood, balsamic, with hints of vanilla and cloves.

TASTE: Soft on the attack, balanced, with a well assembled wood respecting the fruity part of the wine. Velvety, silky, with a broad and long finish.

GASTRONOMY: ideal for red meats, stews and legumes.



BODEGAS EN LA CUERDA FLOJA

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