

LARCHAGO

LARCHAGO 'RESERVA' RIOJA

ALAVESA TINTO

RIOJA ALAVESA • RIOJA • SPAIN • EUROPE

TECHNICAL DETAILS

The Estate

Since 1882, four generations have tended their vineyards and made their own wines here. The winery was the first to be registered as a wine bottler in the Rioja Alavesa sub-area. The most representative brand of our D.O.Ca Rioja wines. Our own vineyards are located in the municipalities of Laguardia, Elciego and Lapuebla de Labarca, the most emblematic areas of the Rioja Alavesa sub-area.

Wine Making

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.

Food Suggestions

Pairs well with beef, lamb, veal, and poultry dishes.

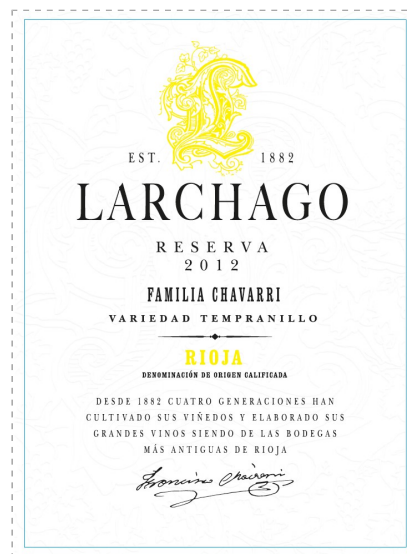
TASTING NOTES

Dark cherry red color, deep and bright. Hints of fruit and elegant notes of fine wood. Velvety body in the mouth, with a pleasant aftertaste.

100% Tempranillo grape blend.

This wine contains allergens, sulfites.

SCAN >>
More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 14.5
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

