



12-BOTTLE CRATES

BODEGASLANDALUCE

LANDALUCE 2009

YOUNG, RED, D.O. CA RIOJA, SUB-ZONE RIOJA ALAVESA

ABOUT THE WINE:

THIS WINE IS MADE WITH TEMPRANILLO GRAPES (95%) AND VIURA GRAPES (5%) FROM OUR VINEYARDS IN LAGUARDIA.

TO ENSURE THE OPTIMUM RIPENESS OF THE GRAPE, THE HARVEST BEGAN ON 4 OCTOBER AND ENDED ON THE 14 OF THAT SAME MONTH. IT WAS THE SHORTEST IN TERMS OF KILOS HARVESTED.

THE HAND HARVESTED GRAPES WERE GENTLY DESTEMED WITHOUT BEING PRESSED. THEY WERE THEN PLACED IN 25,000-LITRE STAINLESS STEEL TANKS AND LEFT TO FERMENT AT 15 °bC. MACERATION WAS SHORT SO AS NOT TO LOOSE THE FRUIT AND TO BRING OUT THE SWEETNESS IN THE MOUTH.

AFTER THIS PROCESS, WHICH LASTED 10 DAYS, THE FINAL PRESSING TOOK PLACE. AFTER THE WINE WAS STABILISED AND LEFT TO REST, IT WAS BOTTLED.

NOTES ON TASTING:

APPEARANCE: ATTRACTIVE CHERRY RED COLOUR WITH THE CHARACTERISTICS PURPLE RIM OF A YOUNG WINE.

AROMA: SUGGESTIVE AND FRAGRANT TO THE NOSE, WITH SCENTS OF UNDERGROWTH AND RED BERRIES (BLACKBERRIES AND PRUNES) AND WITH AN ELEGANT FLORAL HINT.

TASTE: TASTY, SOFT AND WELL STRUCTURED. AROMATIC HINTS OF VIOLET AND NOBLE TANNINS, WITH A PLEASANT PRIMARY AND VARIETAL END.

OTHER CHARACTERISTICS:

VINEYARDS: IN LAGUARDIA AND SAMANIEGO.

TYPE OF SOIL: CLAY-CHALKY.

TYPE OF GRAPE: TEMPRANILLO GRAPES (95%) AND VIURA GRAPES (5%).

WINEMAKING PROCESS: GRAPE DESTEMED AND LOW TEMPERATURE FERMENTATION.

GRAPE HARVEST: FIRST TWO WEEKS IN OCTOBER.

BACK LABEL: GENERIC RIOJA (RIOJA HARVEST).

BOTTLE TYPE AND CAPACITY: 75 CL BORDELAIS BOTTLE.

ALCOHOL CONTENT: 13°.

CONSUMPTION: WE RECOMMEND THIS WINE BE CONSUMED AT A TEMPERATURE OF 12-14°C., WITH APERITIFS, CHARCUTERIES, LIGHT PASTA DISHES AND GRILLED MEAT.