

BODEGAS

FAMILIA CHAVARRI

EST. 1882

LARCHAGO RESERVA

AROMATIC AND ENVELOPINGLY RICH

- 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
Usa 2023**
93 Points
Larchago Reserva
2016

**Vinous
Usa 2015**
91 Points
Larchago Reserva
2009

**Concours Mondial
Bruxelles
Brussels 2016**
Gold Medal
Larchago Reserva
2009