# FAMILIA CHAVARRI

EST. 1882

LARCHAGO CRIANZA

## AROMATIC AND ENVELOPINGLY RICH

**GRAPE VARIETY:** 100% Tempranillo

VINIFICATION: The grapes come from our

own vineyards in Laguard a, the core of Rioja Alavesa.

Destemmed and fermented in stainless steel tanks at a controlled temperature of 26°C to 28°C. Macerated for 15 days with continuous pumpovers to ensure good

colour extraction.

**AGEING:** This wine is aged for 14

months in American oak barrels and 6 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:**

Intense, cherry-red tone, with mediumhigh depth and purple rim.

### AROMA:

Complex aromas. Appropiate ageing ensures a good balance between the aromas contributed by oak the oak and ripe. Fruity varietal aromas of wild berries.

#### MOUTH:

This is an expressive wine in the mouth, very tasty and full of flavours. Very harmonious palate with elegant and sweet tannins.

### SERVING TEMPERATURE:

Serve at 17º C



D.O.Ca. RIOJA

#### AWARDS

Mundus Vini Germany 2018 Gold Medal Larchago Crianza 2015

Concours Mondial Bruxelles Brussels 2017 Silver Medal Larchago Crianza

Decanter World Wind Awards London 2016 Bronze Medal Larchago Crianza 2013

> Vinew Usa 2019 30 Point: Larchago Crianz 201

Wine Spectator
Usa 2013
89 Points
Larchago Crianza