

# FAMILIA CHAVARRI

EST. 1882

LARCHAGO CRIANZA

## AROMATIC AND ENVELOPINGLY RICH

<b>GRAPE VARIETY:</b>	100% Tempranillo
<b>VINIFICATION:</b>	The grapes come from our own vineyards in Laguardia, 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.
<b>AGEING:</b>	This wine is aged for 14 months in American oak barrels and 6 months in the bottle.
<b>VINEYARD LOCATION:</b>	Rioja Alavesa
<b>MUNICIPALITY:</b>	Laguardia
<b>ALTITUDE:</b>	600 m
<b>VINE AGE:</b>	45 years
<b>VINE TRAINING:</b>	Goblet
<b>PLANTING DENSITY:</b>	2.800 vines/hectare
<b>SOIL TYPE:</b>	Limestone clay
<b>ANNUAL RAINFALL:</b>	450 mm

**ASPECT:**

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

**AROMA:**

Complex aromas. Appropriate 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 17° C



D.O.Ca. RIOJA

**AWARDS:**

**Mundus Vini  
Germany 2018**  
Gold Medal  
Larchago Crianza  
2015

**Concours Mondial  
Bruxelles  
Brussels 2017**  
Silver Medal  
Larchago Crianza  
2014

**Decanter World Wine  
Awards  
London 2016**  
Bronze Medal  
Larchago Crianza  
2013

**Vinous  
Usa 2015**  
90 Points  
Larchago Crianza  
2012

**Wine Spectator  
Usa 2013**  
89 Points  
Larchago Crianza  
2010