

BODEGAS

FAMILIA CHAVARRI

EST. 1882

LARCHAGO OAK

AROMATIC AND ENVELOPINGLY RICH

- GRAPE VARIETY:** 100% Tempranillo
- VINIFICATION:** The grapes come from our own vineyards in Laguardia, the core of Rioja Alavesa. Fermentation at controlled temperature of 26°C after three days maceration at 12°C in order to extract their full potential and varietal expression.
- AGEING:** 3 to 6 months in 225 lts American oak barrels.
- VINEYARD LOCATION:** Rioja Alavesa
- MUNICIPALITY:** Laguardia
- ALTITUDE:** 600 m
- VINE AGE:** 45 years
- VINE TRAINING:** Goblet
- PLANTING DENSITY:** 2.950 vines/hectare
- SOIL TYPE:** Limestone clay
- ANNUAL RAINFALL:** 450 mm

ASPECT:

Intense cherry-red with purple rim denoting its youth.

AROMA:

Fresh and complex. Powerful, expressive, varietal aroma combine with the spicy aromas of the oak for a perfect balance.

MOUTH:

Complex, fruity and tasty. Well balanced with toasted notes on the finish.

SERVING TEMPERATURE:

Serve at 17° C

D.O.Ca. RIOJA

