

FAMILIA CHAVARRI

EST. 1882

CHAVARRI GRAN RESERVA

THE BEST VINTAGES FROM OUR BEST VINEYARDS

GRAPE VARIETY:	100% Tempranillo
VINIFICATION:	Made from grapes chosen one cluster at a time from our vines at El Toro, our oldest vineyard in Laguardia, Rioja Alavesa. The grapes are harvested when they attain optimal acidity and glucometric and polyphenolic ripeness. Fermentation of destemmed grapes takes place in concrete wine tanks. The skins are macerated in the wine for 2 weeks with frequent pumpovers to ensure good colour extraction and sweet tannins. Malolactic fermentation takes place in new French Allier oak barrels.
AGEING:	Aged for 36 months in Allier oak barrels and a minimum of 36 months in bottle.
VINEYARD LOCATION:	Rioja Alavesa
MUNICIPALITY:	Laguardia
ALTITUDE:	750 m
VINE AGE:	75 years
VINE TRAINING:	Goblet
PLANTING DENSITY:	2.800 vines/hectare
SOIL TYPE:	Limestone clay
ANNUAL RAINFALL:	550 mm

ASPECT:

Dark cherry red, with good depth and light bright.

AROMA:

Outstanding ripe fruit aromas to the nose, with hints of plums, dark cherries and wild berries. Spicy, toasty and balsamic hints underscored by mineral notes.

MOUTH:

Very tasty and big in the mouth, with markedly complex sweet ripe tannins. Good acidity and notable structure. Over time, the tannins from the oak gradually assemble themselves and become rounder in the bottle. A long persistent finish denotes the great personality of this wine.

SERVING TEMPERATURE:

Serve at 18° C to 19 °C



D.O.Ca. RIOJA

AWARDS:

**Decanter
London 2017**
Gold Medal
95 Points
Chavarrí
Gran Reserva
2000

**Wine Enthusiast
Usa 2018**
93 Points
Chavarrí
Gran Reserva
2000

**Mundus Vini
Germany 2017**
Gold Medal
Chavarrí
Gran Reserva
2000