

BODEGAS

FAMILIA CHAVARRI

EST. 1882

IZARBE RESERVA

TRADITION AND ELEGANCE IN A GREAT RIOJA

GRAPE VARIETY:	100% Tempranillo
VINIFICATION:	Made from grapes chosen one cluster at a time from our vines at Las Encinas, vineyard in Laguardia, Rioja Alavesa. Fermentation of destemmed grapes takes place in stainless steel tanks at a controlled temperature of 28 °C to 30°C. Macerated for 2 weeks to ensure good colour extraction and smooth, round tannins.
AGEING:	Aged for 18 months in French and American oak barrels and 18 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:

Bright, dark cherry red, with good depth and a purple rim.

AROMA:

Intense primary aromas, fresh and harmonious combined notes from oak ageing.

MOUTH:

Sweet ripe tannins in the mouth. Elegant, balanced mouth. Harmonious, pleasant, long aftertaste.

SERVING TEMPERATURE:

Serve at 18° C to 19 °C



D.O.Ca. RIOJA

AWARDS:

**Mundus Vini
Germany 2017**
Gold Medal
Izarbe Reserva
Selección 2011

**Concours Mondial
Bruxelles
Brussels 2017**
Gold Medal
Izarbe Reserva
Selección 2010

**In Mundus Vini
Germany 2014**
Gold Medal
Izarbe Reserva
Selección 2008

**Wine Enthusiast
Usa 2016**
91 Points
Izarbe Reserva
Selección 2008

**Wine Enthusiast
Usa 2013**
90 Points
Izarbe Reserva
Selección 2006