

# BOTAS DE BARRO

**Varietal:-** Tempranillo

**Region:-** DOC Rioja

Situated in northern Spain La Rioja is synonymous with quality all over the world and is without doubt Spain's most well known region. The region has a long and glorious winemaking tradition and uses its star grape "Tempranillo", although other varieties are permitted. Thanks to its temperate climate and soils (sand, limestone and clay) irrigated by the River Ebro, the Tempranillo in this region is elegant, aromatic and produces wines with great ageing potential.

**Vineyards:-** Irrigated naturally by the River Cidacos and surrounded by the Mountains of Yerga and Peña Isasa, protecting the vines from harsh climatic influences. Mediterranean climate. Old, low yielding vineyards planted on trellis at 1,20m x 2m.

**Winemaking:-** Hand harvest. Fermentation in stainless steel tanks at 28°C. 12 months in American oak.

**Tasting notes:-**

Intense cherry red in colour. Good aromatic intensity. Spicy hints, notes of blackberry and ciruela with balsamic hints. Gentle and subtle notes of toast, mineral. Elegant and subtle on the palate with nice tannins and long finish.

**Food Pairings:-** One of the world's greatest flexible food wines but try with roasted/ stewed meats, rice dishes, a wide range of tapas and of course JAMON!

