



**MACROBERT & CANALS**  
*Atípicos de Rioja*



Wine

**Laventura Tempranillo 2018**

Varieties

Tempranillo 100%

Origin

Laguardia - Rioja Alavesa

Production

7.217 Bottles

Vineyard

This is our interpretation of the indigenous grape variety named Tempranillo in Rioja. We aim to reflect the characteristics of the old clones of this grape variety from our vineyards that are planted on the white limestone slopes of the Sierra Cantabria Mountain range in the north of Rioja Alavesa. We select the old low yielding dry land farmed bush vines for this wine.

Cellar

The grapes are destemmed and berry sorted before being fermented in concrete tanks for 10 days. We pump over once a day during the fermentation to homogenize and monitor the fermentation. The tanks are then pressed and the wine is racked clean and left to age in 500 litre barrels for one year. In the cellar we aim to maintain the fruit and express our impression of the terroir and vintage in Rioja.

Tasting note

This wine has a medium to dark red colour with a nose of raspberry, red currant, red cherries, black berries and plums. The palate has good body with texture, medium acid and a long finish.

Allergens

Contains sulphites

Energy

77 kcal/100ml



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Alcohol 13,5% - Total Acid 5,7 g/l - pH 3,6 - RS 1,7 g/l - Total SO<sub>2</sub>: <50 mg/l

**Bottle Barcode:** 8415001432040 - **Case Barcode:** 18415001432047 - **Lot #:** LT18 - **Consumer information:** Intended for the adult population who do not suffer from allergies or intolerances to sulphites. Not recommended for pregnant women. Product ready for consumption. Keep in a cool, dry place, protected from light and without vibrations.



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