



## SINGLE PLOT WINES - "EL LARGO" 4 VARIETIES 2016

We choose the less vigorous areas, within our centenary vineyards, the very low yield vines, between 50 and 600 grams per plant.  
Different soils; clay, limestone and river stone.



Varieties	55% tempranillo, 15% garnacha, 15% graciano and 15% mazuelo.
Altitud	420 metres
Harvest	Manual 15 kg boxes.
Elaboration	Ferments in 500 litres open french oak barrel. Itages in the barrel for 2 years. Each variety on its own.
Alcohol degree	14,5%
DOCa	Rioja
Sub zone	Rioja Alta

LIMITED EDITION

### TASTING NOTES

VISUAL: Medium high body, medium violet color. Bright and clean.

NOSE: Cacao, coffee, cinnamon, hazel liquor.

MOUTH; Silky, savory with a smooth acidity. Licorice, black fruits and cinnamon, almond taste at the end.

### PAIRING

Haunting meat, red meat and stews.  
Or just on its own.