



HOME TOWN WINES - GARNAZUELO

Selection of clusters from several plots over 45 years old. The blend of Grenache and Mazuelo, although common in other Spanish DO, is quite novel in the Rioja DOcA

Varieties	50% Garnacha 50% Mazuelo
Altitud	440 meters
Harvest	Manual
Elaboration	Fermented in stainless steel with temperature control and aged for 6 months in third-year French oak barrels of 225 liters. This brief aging smooths the edges, leaving it smooth and rounded
Alcohol content	14 %
DOcA	Rioja
Sub region	Rioja Alta



TASTING NOTES

VISUAL: Clean, bright, reddish rim, medium layer

NOSE: Cherry, violet, juniper, red fruit compote

MOUTH: Long, sip, gentle acidity and bitterness, red and black fruits, mixing botanicals

PAIRING

White meats, roast, tapas, pinchos