

Pola Maceración Carbónica 2017

Made using the family recipe passed down from parents to children using the grapes from four parcels in Laguardia (Ribartallo, Morales, La Potra and La Paul) with gobelet-trained vines between 30 and 34 years old.

The wine, as its Spanish name indicates, is made using the *carbonic maceration* method. That means whole bunches and grapes are used in its fermentation. This helps us give the wine great personality, making its fruity aromas and flavours its distinctive character.

Vino de Laguardia
D.O.Ca. RIOJA, RIOJA ALAVESA

VINEYARD	In Laguardia, at an altitude of between 400 m and 650 m, chalky clay soil. Parcels: Ribartallo, La Potra, Morales and La Paul (white). Total vineyard area: 3 ha. Between 30 and 34 years old.
HARVEST	Harvest: Exclusively by hand. Strict selection of the healthiest fruit at the peak of ripeness. Harvest dates: 20 to 21 September 2017
GRAPE VARIETY	95% Tempranillo 5% Viura
VINIFICATION	Carbonic maceration, vatted and fermented with whole bunches for 11 days. Gentle daily pumping over. Controlled temperature between 23º and 25ºC.
TASTING	Cherry red colour with touches of purple; aromas of red fruits like strawberries; and floral, balsamic and creamy touches. A fresh but powerful, balanced wine, dominated by expression of the fruit.

Peñin Guide: 89 points.
Catavinum: Silver medal.

