

PARCELA Nº5



FINCA PARCELA Nº5

This Tempranillo wine has an **elegant saline sensation** that is surprising and difficult to describe given the location of the vineyards in **limestone** soils with a clay-loam texture and a notable **saline influence**. The **vineyards** of Parcela no. 5, which are **more than 45 years old**, located in the Natural Park of Lagunas de Laguardia at an **altitude of 570 meters**, in a EU-protected biotope with a mesosaline character.

The proximity to the saline lagoons, together with the traditional Rioja Alavesa character give this wine some very particular nuances. An elegant saline sensation that is difficult to describe



D.O.	DOCa Rioja
ZONE	"Parque Natural de Laguardia"
VINTAGE	2019
VARIETY	100% Tempranillo
ALCOHOL	14,5%
SIZE	75 cl

ELABORATION



Harvesting. Manual with grape selection in the vineyard..

2019 – Qualified as "EXCELLENT"
After a climatologically complicated 2018 where the rains abounded, the 2019 harvest stands out for the lower yield of the vineyard, but with a very high quality of the grape. The wines of the vintage (officially classified as 'Excellent') stand out for their maturity, structure, body and color.



Fermentation. Fermented and macerated in stainless steel vats for 20 days. Daily remontage.



Ageing. 14 months in oak barrels and 8 additional months in the bottle.



Colour. Intense cherry red, bright from the centre to the rim.



Nose. Great aromatic complexity resulting from the careful selection of oak and grapes. Very spicy and balsamic with red fruit and vanilla tones.



Mouth. Elegant, round, fresh and structured.

PAIRING



Combines perfectly with all kinds of roast and grilled meat: T-bone steak, lamb, suckling pig. Top quality pasta and rice and cured cheeses.

Serve: 16–18 °C