

Lacrimus Apasionado



DOCa Rioja

75% Tempranillo
25% Graciano

Story

First **Ripasso-wine** of Rioja. Made by **dehydrating** the grapes naturally leaving them on the **cluster** for a longer period of time and harvested late.

Winemaking

- **Late harvest.**
- Some of the grapes are placed in tanks.
- Another part remains in the vineyard to **dehydrate.**
- **Fermentation** of both wines takes place **separately.**
- **Blending** of both wines, which is **aged** in wood barrels for 6 months.

Did you know ...?
this production method is our own interpretation of the Italian Ripasso and is unique in Rioja?

TechniFicha técnica

🍷 14

🍷 6 months in french and american oak.

Tasting

Visual: Intense cherry color.

Olfactory: Aromas of ripe black fruits, spices, balsamic, candied plums and chocolate.

Taste: Powerful but very friendly. Smooth and sweet finish.

Pairing



Pizza



Pasta



Queso