

# Lacrimus Reserva

## DOCa Rioja

85% Tempranillo, 10% Graciano,  
3% Garnacha, 2% Maturana



### Vineyard

The formidable vineyard is surrounded by a **pine forest** and aromatic plants at an altitude of 600 m. Gobelet vines over 40 years old. Chalky and stony soils.

### Winemaking

- **Integral elaboration** in wood.
- **Fermentation** with indigenous yeasts in **wooden vats**.
- Malolactic fermentation in **French oak**.
- **Aged for 24 months** in barrels and **18 months** in bottles.

*Did you know...?*  
The blend of Garnacha and Maturana gives freshness to the Tempranillo

### Technical Data

%

15



24 months



18 months

### Tasting

**Visual:** Ruby red colour with hints of coral.

**Olfactory:** Aromas of wild black fruits, liquorice and dried fruits with nuances of chocolate and spices.

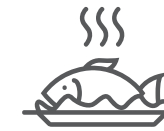
**Taste:** Full-bodied, pleasant, fresh, with a long aftertaste.

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### Pairing:



Stuffed meat



Fish



Seafood