

Lacrimus Rex

DOCa Rioja



VINEYARD

Erosion over the last **120 million years** left uncovered the Cretaceous soils of the time of the dinosaurs. These soils are now the reign of our best vines. Located on Cidacos's Valley, the oldest soil from Rioja and one of the oldest in Europe. Garnacha vines are older than 60 years. The 30 year old Graciano vines are on the sun-side slope, which is important to improve natural maturity and to reduce acidity.

WINEMAKING

The elaboration of both varieties differs substantially. Garnacha is elaborated in a way, which avoid increasing the oxygen level in the wine. Graciano variety provides structure and aromatic quality. The blend is done once the alcoholic fermentation is done, and it undergoes malolactic fermentation. Aging takes place on 500, 300 and 2205 l. New barrels from french and american oak for 9 months .



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75% Garnacha
25% Graciano



9 months in new
French and
American
oak barrels



14% Alc



Pasta, rice and
cold cuts

TASTING

Intense cherry color, with purple shades. High aromatic intensity. Silky with long aftertaste to red fruits and chocolate. Flowers and spices are combined.

Contains sulphites.

