

Lacrimus 5

DOCa Rioja



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100% Tempranillo



5 months in new
American oak
barrels.



13,5 % alc.

VINEYARD

The vineyard is about 30 years old, at an altitude of 500 m. The soil is pebbly and stony with a clay and chalky subsoil.

WINEMAKING

4- day criomaceration at 9°C. Fermentation for 12-15 days to obtain a higher expression of the fruit and colour.

Aged for 5 months in new American oak barrels with incisions inside, that increase the surface contact.

TASTING

Intense cherry colour, with purple shades. Seductive aromas of red and black fruits with hints of vanilla and licorice. Meaty and silky texture.

PAIRING

Ideal companion for barbecues, stews and meats. It pairs excellently with semi-cured cheese.