



Lacrimus Reserva DOCa Rioja

VINEYARD

Gobelet vines over 40 years old at an altitude of 600m. The soils are chalky and stony. Surrounded by a pine forest and aromatic plants that offer the distinctive character to autochthonous yeasts from the region.

WINE MAKING

Cold maceration at 10°C for 6-8 days. Alcoholic fermentation with autochthonous yeasts in wooden tanks. Aged for 21 months in oak casks. After that, 18 months aging in the bottle.

TASTING

Beautiful ruby red, aromas of wild black berries, licorice, nuts and chocolate and spice notes. Full-bodied but very kind. Candied fruit and hints of toffee, fresh and very long.



85% Tempranillo
12% Graciano
3% Garnacha



21 months in French oak, 18 months in the bottle



15 % alc.



Sophisticated and elaborated dishes.
Stuffed meats, fish in sauce