

Lacrimus Rex

DOCa Rioja



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75% Garnacha
25% Graciano



9 months in new
French and American
oak barrels



14% Alc



Pasta, rice and cold cuts

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**

TASTING

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