

choza Reserva



D.O.: La Rioja



Vineyard: Elvillar y Laguardia



Variety: 100% Tempranillo



Elaboration: this wine is made by de-stemming with fermentation of 6 to 7 days, and then adding 10 or 15 days of maceration.

Ageing: it is aged in 70% French oak and 30% American oak for 18 months with regular racking every 6 months.



Alcohol: 14% Vol.

Tasting note:



Visual phase: In the glass it represents a bright cherry red, with a high cape.



Olfhative phase: high intensity, pleasant smell of new wood with spicy, roasted, coffee and vanilla aromas.



Taste phase: Unctuous and powerful on palate showing the good assembly of the woods. It presents a good balance between acidity and alcohol showing its warmth and structure.



Pairing: perfect with red meats, stews and cured cheeses.



Consumption temperature: 16°C-18°C