



## Rioja ICONIC

### D.O.Ca Rioja

#### Varieties

95% Tempranillo, 5% Garnacha.

#### Type of wine

Red wine aged for 18 months in high-quality new French oak barrels.

#### Analytical parameters

Alcohol: 14.5%, Acidity: 5.20 g/l, Residual Sugar: 1.80 g/l

#### Winemaking

Fermented in open French oak vats with temperature control and the use of dry ice. The grapes are kept at controlled temperatures, with a long cold maceration to enhance polyphenol extraction. Fermentation is carried out with destemmed grapes and daily manual punch-downs. After alcoholic fermentation, extraction is gently performed using vertical pneumatic presses. Sylvain, Orion and Radoux semi-toasted vats are used. The vineyards are located on poor calcareous-clay soils with a north-south orientation in the Carranavaridas plot (Tempranillo and Garnacha), between Laguardia and Leza. The San Millán plot lies on the slopes of the Sierra Cantabria (0.7 ha of 25-year-old Tempranillo). The wine is aged for a total of 18 months in new French oak barrels selected from the finest French coopers, followed by further ageing in bottle.

#### Tasting notes

**Color:** A highly concentrated wine with a deep dark cherry-red color.

**Nose:** Ripe and concentrated fruit aromas, with mineral and spicy nuances, alongside notes of blackberry and blueberry jam wrapped in creamy oak with hints of caramel and café au lait.

**Palate:** Concentrated and glyceric at the core, balanced and fruity, with fine tannins. Very long and expressive finish, leaving a clear impression of the terroir's character.

#### Food pairing

Pairs well with lamb dishes, veal steaks and grilled sea bream, as well as cheeses.

## Awards

- 92 Pts. Vinous - 2025 (USA)
- RIOJA MASTERS - 2024 (Spain)
- 95 Pts. Guía Peñin - 2022 (Spain)
- DRINKS BUSINESS RIOJA MASTERS - 2023 (UK)
- MUNDUSVINI GOLD - 2022 (Germany)