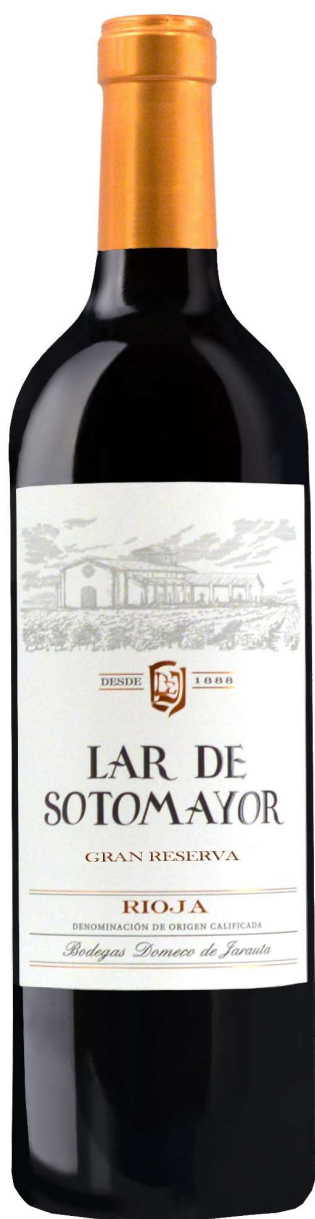




DOMECO DE JARAUTA

BODEGAS

LAR DE SOTOMAYOR GRAN RESERVA 2017



Origin

D.O.Ca. Rioja (Gran Reserva)

Varieties

Tempranillo 70%, Garnacha 30%

Vintage

An extraordinary vintage, despite being quite dry. The rainy days were very well distributed, and the vines did not suffer excessive water stress. During the harvest, the temperatures were very mild, which helped the health of the vines.

Vineyard

A selection of our oldest plots between 30 and 65 years old in Aldeanueva de Ebro and on the slopes of Mount Yerga. The soil is clay-limestone, with a large amount of boulders, shallow, poor and composed of bedrock.

Winemaking

26 days of maceration in truncated cone-shaped stainless-steel tanks at a controlled temperature. Subsequent MLF in barrel.

Ageing

More than 30 months in 225l American, French, Hungarian and Russian oak barrels. Subsequently more than 40 months in bottle.

Tasting notes

Deep cherry colour with brick-red glints. Aromatic, expressive and complex nose with ripe fruit and soft licorice hints, roasted and smoky notes. Tasty, meaty, powerful, toffee and toasted bread blend with raisin fruit. Ripe and round tannins. Great balanced, intense and persistent finish.

ABV: 14%