



DOMECO DE JARAUTA

BODEGAS

LAR DE SOTOMAYOR TINTO JOVEN 2023



Origin

D.O.Ca. Rioja

Varieties

80% Tempranillo, 20% Garnacha

Vintage

Dry winter and rains in spring, coupled with a hot summer and rains again at the end of the season, produced wines with more expressiveness, lighter structure and a good level of freshness with round non-vegetable tannins.

Earlier than usual harvest helped to preserve the optimal sanitary conditions of the grapes.

Vineyard

A selection of plots from the estate ranging in age from 15 to 35 years old for Tempranillo and older than 45 years for the Garnacha. The soil is clay-limestone, with a large amount of boulders, shallow, poor, and composed of bedrock.

Winemaking

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

Tasting notes

Cherry red color with hints of violet. Fresh and clean nose, with notes of cherries, raspberries and redcurrants. Tasty in the mouth with considerable structure, mineral and intense.

ABV: 14%