

Teo's 2017

Features

Variety:

100% Tempranillo.

Vineyard:

3 small plots, close to the winery, with an average age of 93 years. Limited yield to 3.600 kg/ Ha. Few bunches of high quality per plant. Average altitude of 605 m.

Elaboration:

Hand harvest. Selection of grapes, destemmed and 7 days fermenting at low capacity tank (16.000 kg). Then, continues the maceration with its own skins during 17 days. Malolactic fermentation finishes in new French oak barrel of 225 l.

Aging:

15 months in new French oak barrel where malolactic took place.

Refinement in bottle:

Minimum 10 months.

Alcohol content:

14,5°.

Production:

3.050 bottles.

Recommendation:

Consume at a temperature of 17°C.

Awards

International Wine Awards 2019: **Great Gold Medal**

Catavinum World Wine Competition 2020: **Gold Medal**

Intervinos Wine Guide 2020: **94 Points**

Peñín Wine Guide 2020: **92 Points**



Bodegas *Launa*
Rioja Alavesa

