Launa Red 2023

Features

Variety: 98% Tempranillo · 2% Viura.

Vineyard: Average age of 35 years with a yield limited to 6,300 kg/Ha. Average altitude of 585 m.

Elaboration: Traditional method of carbonic maceration, having fermented for 10 days at 28°C.

Alcohol content: 13°.

Production: 39.950 bottles.

Recommendation: Consume at a temperature of 14-16°C within the year following its elaboration.

Awards

Catavinum Wine & Spirits Competition 2024: Silver Medal





TEMPRANILLO - VIURA MACERACIÓN CARBÓNICA TINTO 2023 - 39.950 BOTELLAS RIOJA DENOMINACIÓN DE ORIGEN CALIFICADA

· RED WINE ·

