



Viuda Negra “Arca de Asa” 2019

Type: Red Wine

Appellation: D.O.Rioja (Subzone Alavesa)

Varieties: 100% Tempranillo

Alcohol: 14,00 %

Bottle: Burgundy bottle 75cl.

VINEYARD/TERROIR

Average age: Planted in 1942

Location: Lanciego.

Altitude: 650 meters

Yield of production: 4.000 kgs/ha.

WINE MAKING

Harvest: Manual Harvest in 15 kgs cases.

Fermentation: Stainless steel tanks.

Malolactic: Stainless steel tanks.

Aging: 16 months in 225 L and 500 L French oak barrels.

TASTING NOTES:

Ruby color clean and bright. This wine take us to the vineyard itself, with its thyme and rosemary aromas, red fruit and great freshness. Spicy nutmeg and clove and hints of dry forest leaves. Smooth on the palate, with high acidity and ripe tannins that are very well integrated with the oak. It is broad and balanced with a very long finish. The presence of fruit stands out beyond all else.

FOOD PAIRING: Red grilled meat. Lamb and game. Stews.

INTERNATIONAL PRESS:

Rober Parker: 92 (2018)

Tim Atkin MW: 92 (2019) - 92 (2018)

James Suckling: 91 (2018)

Consumption Temperature: 14-16°C

