



# Viuda Negra “La Taconera” 2018

**Type:** Red Wine (Viñedo Singular)

**Appellation:** D.O. Rioja (Subzone Alavesa)

**Varieties:** 100% Tempranillo

**Alcohol:** 14,00 %

**Bottle:** Burgundy bottle 75cl.

## VINEYARD/TERROIR

**Average age:** Planted in 1920

**Location:** Laguardia.

**Altitude:** 620 meters

**Yield of production:** 3.000 kgs/ha.

## WINE MAKING

**Harvest:** Manual Harvest in 15 kgs cases.

**Fermentation:** Desteemed grape by grape by hand.

**Malolactic:** French oak barrels.

**Aging:** 15 months in 500 L French oak barrels.

## TASTING NOTES:

Picota and Garnet color, clean and bright. Fresh and complex on the nose, red cherries, dried black plums, black pepper and clove notes. Earthy, chocolate and mint notes, very complex. It is full and meaty on the palate, fruit come back in a very elegant way. Very fine and silky tannings, long and deep. World class wine.

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

## INTERNATIONAL PRESS:

Tim Atkin MW: 95 (2018) -

Peñin: 95 (2018)

Gourmets: 96 (2018)



Consumption Temperature: 14-16°C