Vega del Rayo Rioja Reserva, DOCa Rioja 2018

ESE0032018

Boutinot Spain

— Rioja, Spain

Traditional Rioja Reserva

Production

This wine is produced from selected Tempranillo and Graciano grapes sourced from 30 to 40 year old Rioja Alta vineyards whose distinctive stony soils are ideal for the long, even ripening of quality grapes. The fruit is hand harvested in mid October. Each variety is fermented separately in small tanks using natural yeasts at 28-30° C. After 20 days on the skins the wine is gently pressed and racked to stainless steel tanks for malolactic fermentation. The clear wine is then racked to 2nd and 3rd year American and Russian oak barrels for 24 months maturation before blending and bottling.

Tasting note

A traditional Rioja Reserva from vineyards in Rioja Alta with a nose of warm black fruit, spice and vanilla notes. The palate has ripe plum and damson characters balanced by well-integrated oak, supple tannins and gentle cedary spice on the finish.

Food Match

Lamb and mint kebabs.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DOCa Rioja

Grape Varieties:
Tempranillo 90%, Graciano 10%

Suitable for:
Vegan

Bottle Barcode:
8412366000136