



Lacrimus 5

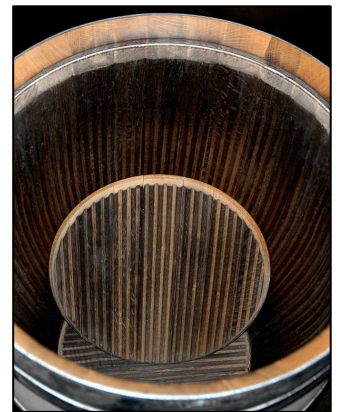


Region	D.O. Ca Rioja
Variety	100% Tempranillo

VINEYARD: The vineyard is 20-30 years old, at an altitude of 500 m. The soil is pebbly and stony with a clay and chalky subsoil.

WINEMAKING: 4- day criomaceration at 9°C. The must remains in contact with the skins for 12-15 days to obtain a **higher expression of the fruit and colour** but not a too high maceration to softens the tannins. Fermentation finishes without the skins and then it begins a two-week micro-oxygenation, after which the malolactic fermentation starts.

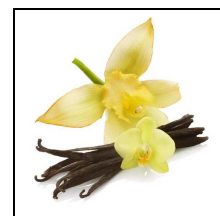
The wine remains in tank during the cold season and after that it is aged for **5 months** in new **Amerikan oak barrels with incisions** inside that increase the surface contact.



ANALYSIS	
Alcohol	13,50%
Acidity	4,6 g/l
Sugar	2,4 g/l

TASTING:

Intense cherry colour, with purple shades. Seductive aromas of red and black fruits with hints of vanilla and licorice. Meaty and silky texture.



PAIRING: Ideal companion for barbecues, stews and meats. It pairs excellently with semi-cured cheese.

