



Lacrimus Rex



Region产区	D.O. Ca Rioja 里奥哈 (级别: DOC优质法定产区)
Varieties 葡萄品种	75% Garnacha 75%歌海娜 25% Graciano 25%格拉西亚诺



VIÑEDO: Situated on Cidacos's Valley, the oldest soil from Rioja and one of the oldest in Europe, it is the valley with the most dinosaur sites in Europe.

葡萄园: 坐落在斯达克斯山谷, 拥有里奥哈最古老的土壤和欧洲最古老的土壤之一, 这里也是欧洲恐龙遗迹最多的地方。

Garnacha vines are older than 60 years old, and the Graciano vines- 30 year old- are sited on a sun-side slope, as consequence we obtain more matured and less acidic Graciano.

种植歌海娜的葡萄藤已经有超过60年的树龄, 格拉西亚诺的也已经超过30年, 它们都种植在向阳的坡上, 因此我们可以收获成熟度高而酸度较低的格拉西亚诺。

ELABORATION: The Garnacha vinification process totally differs with the Graciano. In the garnacha process we avoid any processes which could raise the oxygen level on the wine, the Graciano variety gives structure and complexity. The blend with the Graciano is not done until the alcoholic fermentation is finished, The blend undergoes malolactic fermentation. **Aging is done on 500, 300 and 225 litres new barrels from French and American oak for 9 months.**

酿造工艺: 歌海娜的酿造过程与格拉西亚诺是完全不一样的。在酿造歌海娜的时候, 我们会尽量避免使用到任何会提高酒中氧气含量的技术, 而格拉西亚诺则会赋予酒体结构和复杂度。直到格拉西亚诺完成发酵后, 才会开始混合调配两种葡萄酒液, 混合后开始进行苹果酸乳酸发酵。然后在法国和美国500, 300和225升的橡木桶中陈酿9个月。

ANALYSE 成分分析	
Alcohol 酒精度	14 %
Acidity 酸含量	4,6 g/l
Sugar 糖含量	2,3 g/l

TASTING:

品酒笔记:

Intense cherry colour, with purple shades. High aromatic intensity. Silky with long aftertaste to red fruits and chocolate. , flowers and spices are combined
浓郁的樱桃红色, 微泛紫光。有扑鼻而来的香味, 口感丝滑, 回味持久, 有红色水果和巧克力的香气, 带有一丝鲜花和香料的气息。



PAIRING:
配餐:

