

# Cerro La Isa Tinto



Juan Carlos Sancha



Rioja DOCa

## RATINGS HISTORY

**96** Tim Atkin  
vntg 2021, 2020

**94** Robert Parker (WA)  
vntg 2018



## GRAPE VARIETY

100% Garnacha.

## ALCOHOL %

14.0%

## TERROIR

Age: More than 100 years old.

Soil: Calcareous and clay.

Altitude (m): 700.

Sustainable farming.

Harvested by hand in boxes of 15 Kg.

## VINIFICATION

After manual destemming, the grapes are vatted in 500 liters French Tronçais oak barrels in which alcoholic fermentation and aging take place. After that, the wine remains in the barrels with the fermentation lees for 18 months.

## AGING

Aged 18 months in 500 liters barrels from one of the best oaks in France.

## PAIRING

Any kind of cured meats, as well as with soups, stews, poultry, rice or cheeses.

## LOGISTICS

6 pack | 32 cm x 28 cm x 20 cm | 10 Kg

VMF | 108 cs 6 | 1110 Kg | 145 cm

## TASTING NOTES

Its purple color stands out, of high intensity. Its fruity nose is reminiscent of liquorice and iodine. It has a very voluminous and complex structured palate, with silky and elegant tannins. It has a high balanced acidity and long persistence in the mouth.

