

La Bendecida



Carlos Sánchez Viticultor



Rioja DOCa

RATINGS HISTORY

- 93** Robert Parker (WA)
vntg 2021
- 94** Tim Atkin
vntg 2020



GRAPE VARIETY

90% Tempranillo, 10% viura

ALCOHOL %

14.0%

TERROIR

Age: More than 30 years.

Soil: Calcareous clay and sandstone.

Altitude (m): 600.

Sustainable farming.

Manual harvest in 18kg crates.

VINIFICATION

Spontaneous fermentation in open tank, without destemming, maceration of one month. Unfiltered or stabilized.

AGING

Aged 15 months in used barrel.

PAIRING

Red or game meat, roasts, poultry, white meat, ham, charcuterie, cured cheese or blue cheese.

LOGISTICS

6 pack | 24,8 cm x 18 cm x 30,5 cm | 10 Kg

VMF | 115 cs 6 | 1180 Kg | 177,5 cm

TASTING NOTES

Fresh, elegant and vibrant red wine. Chalky and refined, with aromas of clove and stem ginger, a racy, grippy palate and undertones of mint and wild thyme.

