

## LA LOMA 2023



**COUNTRY** Spain

**GRAPE VARIETY**

Garnacha blanca, Garnacha Tinta, Tempranillo.

**ALC. %** 14

**VINEYARDS**

Age: More than 75 years old.  
Soil: Calcareous and gravel substratum. Iron and clay loam. Altitude (m): 534.  
Sustainable farming.  
Manual harvest.



**APPELLATION**

Rioja DOCa

**ELABORATION**

Cold maceration for 3 days before starting fermentation, which takes place in a small stainless steel tank at controlled temperature. After its fermentation, the wine was transferred into 3 barrels of 500 liters of French oak and 1 barrel of 225 of Austrian oak, where malolactic fermentation developed spontaneously. Altogether the wine reposed for 15 months in barrel.

**PAIRING**

Excellent to accompany dishes of roasted red meats, legumes and stews. It also combines very well with starters of sausages, ham, Iberian and cured cheeses.

**TASTING NOTES**

Cherry red color. On the nose it is very subtle and elegant, with intense black fruits, spicy with fresh and floral background. On the palate it is broad, with silky and polished tannins. Fresh and long finish.

**RATINGS**

- 94 R.Parker (WA) , vntg 2023, 2021
- Wine of the year Tim Atkin , vntg 2023
- 97 Tim Atkin , vntg 2023, 2020
- 96 Tim Atkin , vntg 2022, 2021
- 94 Vinous , vntg 2022
- 93+ R. Parker (WA) , vntg 2022, 2019

**LOGISTICS**

**6 PACK**  
31 x 27,5 x 19 cm  
8,8 Kg

**12 PACK**

**VMF**  
96 cs 6  
850 Kg

**EUROPALLET**  
64 cs 6  
564 Kg