MISA & CUVÉE

NAKU

UKAN



COUNTRY Spain



GRAPE VARIETY

100% Tempranillo

ALC. % 14%

APPELLATION

Rioja DOCa

VINEYARDS

Age: More than 75 years old.
Soil: Silty clay with limestone foundation.
Altitude (m): 800.
Sustainable farming
Harvested by hand in baskets of 15 kg.
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ELABORATION

Double sorting of grapes by hand, bunch table first, then individual berries The wine ferments in concrete tanks and then spends a minimum ageing time in old used barrels and then return to the concrete tanks.Aged 3 months in 225L French oak used barrels

PAIRING

Legumes, read meat stews, roasts. This wine also pairs with desserts, sweets and dark chocolates.

TASTING NOTES

NAKU draws inspiration from the traditional carbonic maceration wines of Rioja Alavesa and combines it with the finesse and balance of its older siblings. Freshness, harmony and verticality in a wine that shows the lively expression of Tempranillo.

RATINGS

- **90 Tim Atkin** , vntg 2024
- **91 R. Parker** , vntg 2024

LOGISTICS

6 PACK
30,5 x 17 x 24,6 cm |
10,4 Kg

VMF
125 cs 6 | 1330Kg | 148cm