

VINOS DEL PANORÁMICO

La Rioja, Spain

PANORÁMICO TIERROYA 2018

VARIETY & TERROIR

100% Viura on clay-ferrous soils

VINEYARD AGE

70+ year old vines

FARMING PRACTICES

"Lutte raisonnée" with minimum intervention and manual harvesting

VINIFICATION & AGING

Traditional vinification with long fermentations at very low temperatures on indigenous yeasts

TOTAL ACIDITY & RESIDUAL SUGAR

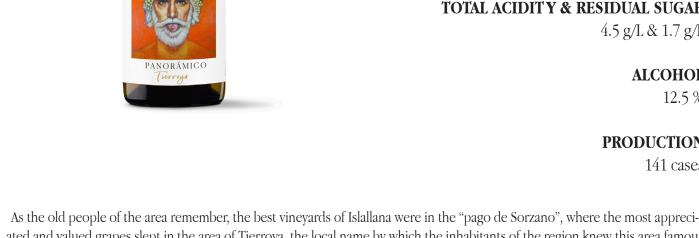
4.5 g/L & 1.7 g/L

ALCOHOL

12.5 %

PRODUCTION

141 cases



ated and valued grapes slept in the area of Tierroya, the local name by which the inhabitants of the region knew this area famous for its "red earth" typical of ferrous clay soils. This vineyard of 0.63 hectares paired with a traditional viticulture produces a magnificient wines that shows the virtues of this place in a glass.

After the grapes are manually harvested, they go through a 24-hour skin maceration. The fermentation on indigenous yeasts takes place in oak barrels for 2 months before being aged in new oak barrels for 8 months in new 500L French oak barrels with light toasting to obtain a powerful, fresh and surprising wine with citrus notes.

Only 1,695 bottles were obtained from this 2018 vintage.