



Appellation DOCa Rioja Alta

Location

Cenicero

Winery Size 200 HA

Winemaker Carmelo Angulo

Varieties

Tempranillo 80% Garnacha 20%

Aging

36 months combined oak barrel and bottle

Age of Vines

30 Years

Elevation

600 m

Alluvial earth, limestone-clay ferrous

Max Yield 7000 Kg/Ha

Alcohol Content 13.5 %

Production 500.000 Bottles

Farming Sustainable



Lagunilla Reserva 2013

A Classic Reserva with striking balance

Vineyards and Cellar

Lagunilla wines are elaborated and aged at the wine cellar facilities, which are perfectly equipped to combine the traditional practices with the most innovative techniques.

Production

After careful fermentation at temperatures not exceeding 28°C, the wine is kept in vats for 12 months allowing it to stabilise. It is aged in oak casks and then bottle for a combined total period of 36 months prior to release

Tasting Notes

Fresh, soft red forest fruit flavours and earthy aromas are balanced with spicy oak. Round and full, aromatic with a lingering finish