



Laventura Garnacha



RIOJA DEMOMINACIÓN DE ODIGEN CALIFICADA MACROBERTA CANALS



MACROBERT & CANALS Atípicos de Rioja



Wine	Laventura Garnacha 2023	
Varieties	Grenache noir 100%	
Origin	Tudelilla – Rioja Oriental 60%, Camprovin- Rioja Alta 20%, Villabuena de Alava 20%.	~
Production	3.333 bottles	5
Vineyard	We aim to reflect the characteristics of the old clones of this grape variety in Rioja where we select old, low yielding dry land farmed bush vine vineyards planted above 600m. We select specific vineyards from three mountain ranges in Rioja, Sierra La Hez, Sierra Cantabria and Sierra de Moncalvillo. These vineyards are all grown in different soil types and micro climates which together form a complex blend of Grenache noir from Rioja.	Sto. Domingo de la Calzada Ez
Cellar	The grapes are destemmed and berry sorted before being fermented in concrete tanks for 10 days. We pump over once a day during the fermentation to homogenize and monitor the fermentation. The tanks are then pressed and the wine is racked clean and left to age in large oak fudre´s for one year. In the cellar we aim to maintain the fruit and express our impression of the terroir and vintage in Rioja.	BURGO
Tasting note	This wine has wine has a light red colour with a nose of red cherry, raspberry, strawberry. On the palate the same fruits are complemented by black currant and black cherry. It is dry, smooth and long. Very complex with a great amount of fruit.	
Allergens	Contains sulphites	
Energy	79kcal/100ml	
	Laventura Garnacha 2023 Alcohol 13,5% - Total Acid 6,0 g/l - pH 3,3 - RS 1,0 g/l - Total SO2: <60 mg/l Bottle Barcode: 8415001432354 - Case Barcode: 18415001432351 - Lot #: LG23 - Consumer information: Intended for the adult who do not suffer from allergies or intolerances to sulphites. Not recommended for pregnant women. Product ready for consump	

a cool, dry place, protected from light and without vibrations.



