



Rioja Oriental



Rioja Alavesa



Rioja Alta



MACROBERT & CANALS
Atípicos de Rioja



Wine

La Nave Tinto 2023

Varieties

Grenache 50%, Tempranillo 40%, Graciano 10%

Origin

Rioja Oriental, Rioja Alavesa, Rioja Alta

Production

12.666 bottles

Vineyard

This is our wine that represents the blending tradition of Rioja. We select small diverse vineyard plots throughout the whole region of Rioja. Blending together the different soils, climates and varieties in Rioja to make this wine.

Cellar

Different plots and varieties are co-fermented together. 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 raked clean and left to stabilize naturally in concrete tanks and 500 litre barrels for a minimum of 6 months before bottling. In the cellar we aim to maintain the fruit and express our impression of the terroir and vintage in Rioja.

Tasting note

This wine has a medium red colour with primary fruit aromas of red cherries, plum and black currant. It has a medium palate with medium acid and medium alcohol. It is well balanced with lots of fruit and soft tannins.

Allergens

Contains sulphites

Energy

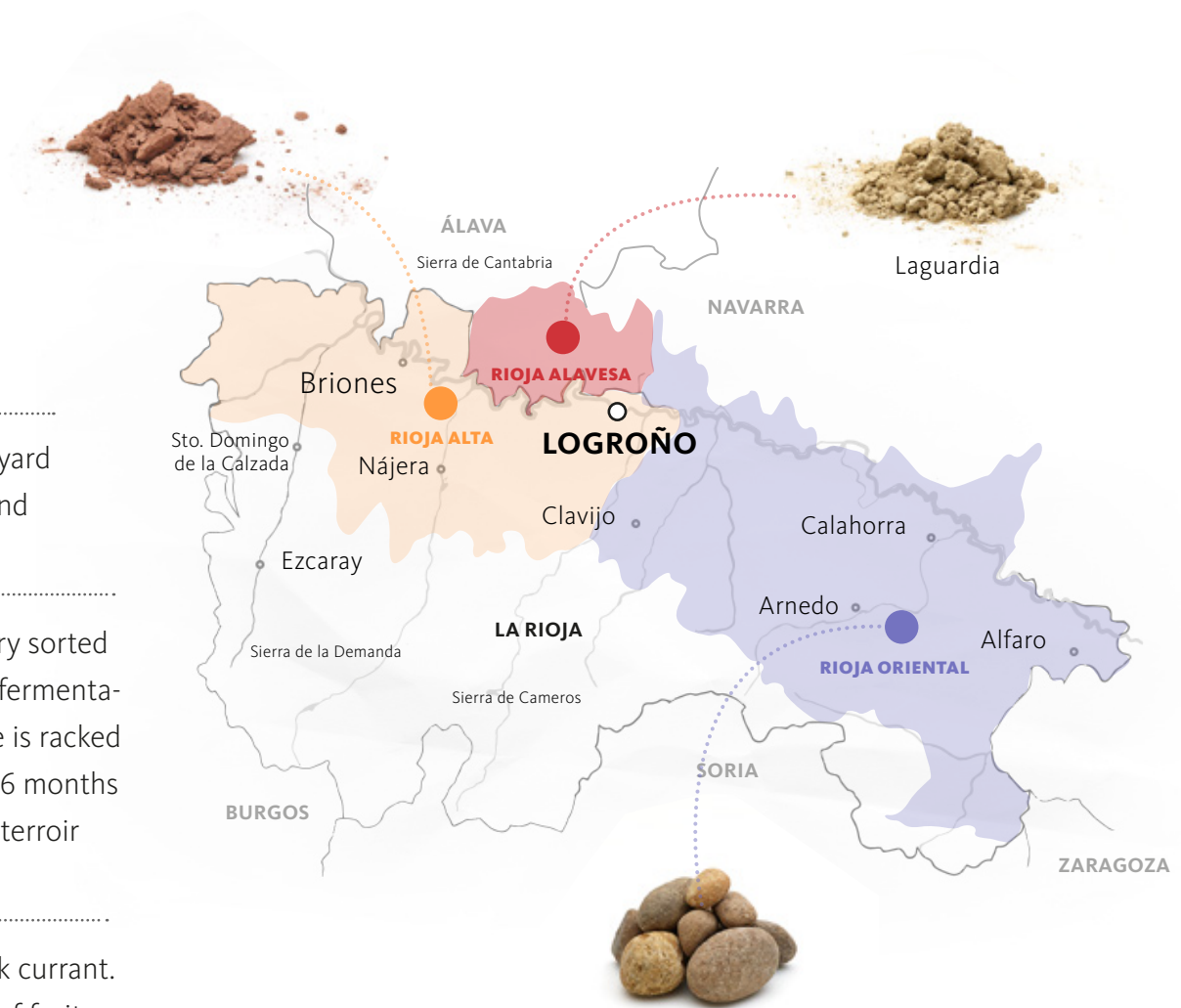
79 kcal/100ml



La Nave Tinto 2023

Alcohol 13,5% - Total Acid 5,6 g/l - pH 3,5 - RS 1,0 g/l - Total SO₂: <80 mg/l

Bottle Barcode: 8415001432347 - **Case Barcode:** 18415001432344 - **Lot #:** LNT23 - **Consumer information:** Intended for the adult population who do not suffer from allergies or intolerances to sulphites. Not recommended for pregnant women. Product ready for consumption. Keep in a cool, dry place, protected from light and without vibrations.



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