

# clípeo

100% GARNACHA  
CENTENNIAL STRAINS

*Organic Wine*

Terroir wine from six singular vineyards located in Alto Valle del Najerilla at a height of 750 mts, on exposed slopes facing south and great inclination, in one of the coldest microclimates of DOC Rioja. Poor clay-calcareous soils. 100 year old Garnacha vines of very low production (<3,000 kg ha) cultivated in a traditional way to give an organic wine.

Rioja Alta.  
100% Garnacha Tinta.  
ECO.



**Harvest:** Carefully manual harvested in 15kg boxes.  
**Yeast:** Natural not added.  
**Winemaking:** After its destemming, the grape is put directly in French oak barrels of 500 kgs where it makes the alcoholic fermentation and remains with its lees for its breeding between 11 and 13 months. Minimum filtration and bottle stay between 4 and 6 months.  
**Production:** Between 2,000 and 1,200 bottles / year depending on harvest.

**Grade:** 15°



High intensity bluish "cardenali-cio" red. Very high layer.



Fruity. It remembers red berries like raspberry and caramel notes that cover the fair apples.



Structured and very complex palate. Silky and elegant. Acidity balanced. Little tannin. Ripe red fruits. Very long persistence.

**Pairing:** Red meats, bushmeat, rock fish.  
**Temp. service:** 14-16°

