

Bodega Aiurri Rioja Tinto Aiurri

Bodega Aiurri

Spain - Rioja - Rioja

Chalky, mineral and pure, with blood orange and blackberry fruit and scented oak.
"Aroma: Complex and intense, where black fruits accompany spicy notes, highlighting black pepper and licorice. In the background, the notes of aging appear, with tones of dry tobacco and leaf litter. Taste: Powerful wine with good structure, but at the same time with notable freshness. It generates very pleasant and elegant tactile sensations. It is a wine where balance, concentration and sensations of fullness prevail. Color: Deep cherry color with a high layer."

Specifications

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| Appellation | Rioja |
| Wine Type | Red |
| Varietals | 80% Tempranillo, 15% Grenache, 5% Graciano |
| Age of Vines | Between 50 and 100 years old |
| Agricultural Practices | Organic |
| Soil type | Loam soils with a high limestone content and a good amount of organic matter. |
| Vinification | It is vinified with spontaneous fermentations, gentle extractions and very controlled temperatures in French oak barrels and concrete tanks. The grapes from San Vicente were aged for nine months in foudres and French oak barrels of different sizes, while the wine from Leza was refined for twelve months in French oak barrels. After blending, the wine was aged for five months in concrete tanks. It was bottled around 20 months after harvest. |
| Production | 375 (9-liter cases) |
| Pairings | Grilled rack of Lamb |

