

COUNTRY: Spain
REGION: Rioja
CLASSIFICATION: Red
VARIETAL: 100% Tempranillo
ALC/VOL: 12.5%

APELLATION: D.O.Ca Rioja
WINEMAKER: Paloma Redondo
BOTTLE SIZE: 750 ml
SRP: \$16.99

BRAND BACKGROUND:

El Guardian is named after the Beeater birds found in northern Spain that help protect the vineyards from vine pests that could otherwise ruin the grapes as they ripen. In the name of the El Guardian, we guard the traditions of winemaking in Rioja.

WINEMAKING / VINIFICATION:

Fermentation in stainless steel tanks for 10 days. Maceration with the skins for 20 days to extract the maximum colour.

HARVEST:

Mid-end of September to end of October. Grapes are sorted by hand.

AGING & BOTTLING:

Aged 14 months in American & French barrels. Aged in bottle for a minimum of 6 months.

ELEVATION:

Aged 14 months in French & American barrels.

CLIMATE:

Typical Rioja central valley weather. Mild to cold winters, rainy spring and hot and dry summer.

SOIL:

Clay and limestone soil grown at 500 meters altitude.

ANALYSIS:

Acidity: 5,0 g/L pH: 3.66 Residual Sugar: 1,95 g/L

PALATE/TASTING NOTES:

Deep, crimson red with brick rim flavors of black and red berry are complimented by wood and baking spices as well as savory earth. The palate lingers with complex fruit and spice.

PAIRINGS:

Complex and mature, our Rioja Reserva excels with meat stews, lamb and spiced grilled foods.

UPC:

887724000659

