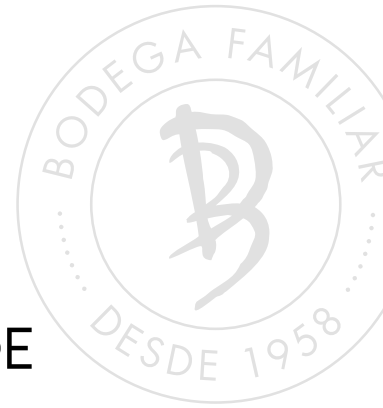




B O D E G A S
**DOMINIO DE
BERZAL**



LAS LADERAS DE JOSÉ LUIS

UNIQUE VINEYARD

A plot belonging to the Berzal family since time immemorial, favoured for its ground, structure and position, provides the Tempranillo grape from its vines with exceptional conditions for creating this unique wine.

CHARACTERISTICS OF THE VINEYARD

Age: over 50 years.

Altitude: 500/560 m.

Production per Ha: 4000 kg.

Soil: clay-calcareous.

Orientation: sloping south.

TECHNICAL DESCRIPTION

Grape Harvest: Manual. Selected by the Bodega.

Varieties: 100% Tempranillo.

Alcoholic Fermentation: partly in 500L barrels and partly in a concrete tank.

Ageing: takes place partly in 500L barrels and partly in a concrete tank for approximately 8 months.

TASTING NOTE

Colour: bright red and well covered with high-intensity rims.

Nose: the nose has a high intensity of aromas of red fruit such as blackcurrant, grenadine and black cherry, with a roasted finish.

Palate: juicy tannins from red fruit such as black cherry and grenadine, with a good acidity giving it freshness and body.

RECOMMENDATIONS

Consumption: 17°C, open an hour before serving in a large glass.

Pairing: small game and poultry, wild mushrooms, pink meats, duck, cheese, etc.

LAST AWARDS

- 95 points in Tim Athin's "Rioja 2020 Special Report".
- 95 points in Tim Atkins "Rioja 2021 Special Report".
- 96 points in Tim Atkins "Rioja 2022 Special Report".