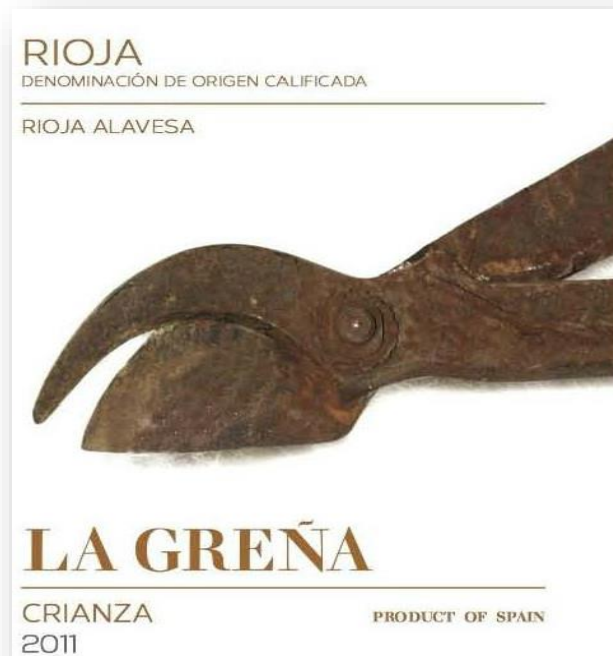


La Greña (Rioja Alavesa)

Crianza

Bunches are selected, de-stemmed and without pressing they are put in stainless steel deposits for 7 days for fermentation. Another 7 days for maceration. Malolactic fermentation is carried out in cement deposits and mixed oak barrels. Aged between twelve and fourteen months in 225 litre barrels.



About the Winery:

Rodrigo Fernandez Gomez is a native of Labastida in the Rioja Alavesa region. Here it is where Tempranillo is planted on limestones soils on the foothill of the Sierra Cantabria Mountains. The wines from Labastida have elegance, structure and finesse. Rodrigo selected two of the best vineyards for the two wines that he produces. Las Torcas vineyard located in the south of Labastida with an average vine age of 40 years makes La Greña Crianza.

La Rueda vineyard located between Labastida and San Vicente de la Sonsierra provides the fruit for La Greña Joven. These wines combine power and elegance.