



## BODEGAS TIERRA

ORIGIN

D.O.C. Rioja Labastida | Rioja Alavesa

DESIGNATION

Crianza

VARIETY

100% Tempranillo

ALCOHOL

14%

VINEYARD

Comprising 15 sustainably-farmed vineyards from Labastida. Average vine age is over 40 years-old.

**PROCESS** 

Clusters are hand-picked, carefully selected, and destemmed into stainless steel for a temperature controlled natural fermentation. Post fermentation, the wine macerates on skins for an additional week before pressing. Malolactic fermentation proceeds spontaneously in concrete and mixed oak vessels. Élevage is twelve to fourteen months in 225 liter barrels; time spent in barrel varies depending on the evolution of the wine over the course of the year.

TASTING

Beautiful garnet in color. Offers intense aromas of blueberries, blackberries, cocoa, and caramel. The well-structured and complex palate culminates with graphite minerality on a long finish. A classic example of Crianza boldness and youth.

WINERY

The Fernandez Gomez family has a history in viticulture that stretches back for more than a century, but it was the vision of the latest generation that first brought their production to the commercial market through the emergence of Bodegas Tierra. With nearly 80 acres of prime vineyard holdings in Rioja Alavesa, some containing original hundred-year-old plantings, it's not surprising Tierra quickly earned an impressive reputation as an estate grower and producer. Efforts taken by Tierra focus on maintaining grape integrity from vineyard to bottle so true character is maintained and expressed.



D.O.C. Overview:

Under Vine: 63,137 ha (156,014 ac)

Vineyard Elevation Range: 350-650 m

(1,148-2,132 ft)

Climate: Diverse microclimates with Atlantic, Continental and Mediterranean influences

Soil Types: Calcareous clay

Primary Red: Tempranillo, Garnacha

Tina, Mazuelo, Graciano

Primary White: Macabeo, Malvasía,

Garnacha Blanca

