



# BODEGAS TIERRA



## 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

## ORIGIN

D.O.C. Rioja  
Labastida | Rioja Alavesa

## DESIGNATION

Blanco

## VARIETY

70% Viura, 20% Malvasia, 10% Garnacha

## ALCOHOL

14%

## VINEYARD

Comprising 8 of the family's sustainably-farmed vineyards from Labastida.

## PROCESS

Harvested by hand followed by a meticulous sorting and selection process. Grapes are pressed and left to macerate in stainless steel tanks. Fermentation occurs in 225 liter barrels of American oak staves and French oak bottoms. The wine matures for a further 4 months on lees in the same barrels where daily stirring is carried out.

## TASTING

Straw yellow in color with golden reflections. Aromas of stone fruits and flowers with hints of mint and oak from the barrel aging. A fresh wine with a smooth mouthfeel. Velvety textures are nice lifted by balanced acidity.

## 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.