



BODEGAS TIERRA

ORIGIN

D.O.C. Rioja Labastida | Rioja Alavesa

DESIGNATION

El Primavera

VARIETY

100% Tempranillo

ALCOHOL

14%

VINEYARD

Sustainably-farmed from three estate vineyards in southern Labastida. Average vine age is 20 years.

PROCESS

This approachable Tempranillo joven is naturally fermented in stainless steel vessels. El Primavera maintains its vibrant, fruity character through temperature control, limited oxygen exposure, and minimal pumpovers during fermentation. A short time in oak helps ensure its youth and freshness in bottle.



Rich cherry in color with primary aromas of fruit and spice. Minimal oak presence highlights the purity of the fruit. The palate is fresh and lithe, with deep savory notes punctuating medium-weight structure on the finish.

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)

 $\textbf{Vineyard Elevation Range} \ : \ 350\text{-}650 \ m$

(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

