



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

De Mármol Rosé (Of Marble)

VARIETY

Primarily Garnacha and Tempranillo with a small percentage of other native varieties.

ALCOHOL

13.5%

VINEYARD

Comprising 2 of the family's sustainably-farmed vineyards (Artajona & Castrijo) from Labastida.

PROCESS

Harvested by hand followed by a meticulous sorting and selection process. The whole clusters are lightly pressed; the free run juice is transferred into a 600 Liter neutral French oak barrel where spontaneous fermentation takes place. As soon as the fermentation is finished, the wine is racked to a 600 Liter marble vessel where it spends 8 months before is bottled.

TASTING

Light onion peel in color with an intense nose of fresh red fruits, minerals and gentle balsamic notes. On the palate, the wine is fresh, light to medium-bodied with a very long, persistent finish where you can feel the impact of the marble. Recommended to accompany Mediterranean food.

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.