



# 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

Tulongio

## VARIETY

100% Mazuelo (White Carignan)

## ALCOHOL

12.5%

## VINEYARD

From the family's, El Convento, estate vineyard planted at the beginning of the 21st century.

## PROCESS

Grapes are brought to the winery in small crates, sorted, and fermented whole-cluster in a porcelain egg for 8 months.

## TASTING

Straw yellow color with silver hues, floral aromas, citrus fruit. Fresh grapefruit flavors are accented with mineral notes reminiscent of the cold limestone rocks of the Toloño Mountain. The palate offers mineral, acidic fruit, hints of sea salt touches and wild herbs. Subtle natural elements are reminiscent of wet rock and earth on a rainy day.

## 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.