



## WINE

<b>Brand:</b>	ABANDO
<b>Type of wine:</b>	Crianza red
<b>Origen:</b>	D.O.Ca. Rioja
<b>Subregion:</b>	Rioja Alta

## VITICULTURE

<b>Grapes varieties:</b>	95% Tempranillo+5%Viura
<b>Vineyards:</b>	Sustainable – 40 years
<b>Vineyard location:</b>	Gimileo, Briones
<b>Vineyard training:</b>	Bush
<b>Soil composition:</b>	Chalky-Clay
<b>Vineyard altitude:</b>	470-520 m
<b>Irrigation :</b>	No
<b>Green harvest:</b>	Yes
<b>Harvest date:</b>	October 14 <sup>th</sup> -18 <sup>th</sup>
<b>Type of harvest:</b>	Manual

## WINEMAKING

<b>Destemmed:</b>	Yes
<b>Grapes pressing:</b>	Yes
<b>Prefermentative maceration:</b>	3 days
<b>Fermentation:</b>	Spontaneous and controlled
<b>Barrel ageing:</b>	15 months
<b>Racking:</b>	Every 6 months by gravity
<b>Type of oak:</b>	French medium+ toasted
<b>Filtered:</b>	No

## CURIOSITY

Selected grapes from four specific vineyards with very special terroir. One of them contains a percentage of white grape Viura. We ferment them with Tempranillo and helps to maintain good acidity and freshness. Only produced in particularly good vintages.

## TASTING NOTES

**Visual:** Dark black-cherry red with a slight tawny rim

**Aromas:** An intense nose with touches of candied orange peel, aromatic herbs, black fruits, and medicinal hints.

**Taste:** Full-bodied in the mouth with some richness of texture, good acidity, warming and intense. Medicinal back-taste. A wine with great balance and presence.

## GASTRONOMY

**Serving suggestions:** Recommended with roast meat, grills, duck in orange sauce, casseroles, ham and charcuterie (cold cuts), pork fillet in mustard sauce, mature and semi-mature cheese, venison in red wine, grilled wild mushrooms and so on

**Temperature of consumption:** 17°C

## STORAGE

Store this wine in a cool ventilated place where the temperature is constant. Keep the bottles on their side so that the wine is always in contact with the cork