



Lar de Sotomayor Organic

Wine information.

- Type of wine: Red Organic.
- Grape Varieties: Tempranillo 100%.
- Denomination of Origin: Rioja.
- Elaboration: 25 days of maceration in stainless steel tanks to controlled temperature and 7 months of crianza in new oak barrel.

Tasting Card.

- Tempranillo 100%.
- Good intensity of maroon tonality with some brick-red glints.
- On the nose it shows Black and red fruit near to compote. At the same time, we have an elegant wood enveloping the primary aromas.
- Very good entrance in mouth, balanced in the passage and has a pleasant bitterness finish that provides length to the wine.



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