



Lacrimus Apasionado “First Ripasso from Rioja”

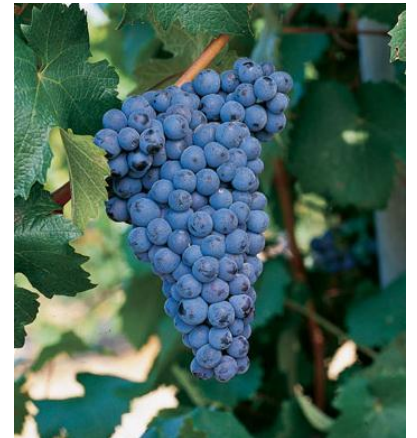
Region	D.O. Ca Rioja
Varieties	75% Tempranillo 25% Graciano



VINEYARD: The vineyard of the both varieties - Tempranillo and Graciano- is between 30-60 years old. It is located at an altitude of 500-550 meters, so it can be considered as a **mountain vineyard**. The predominant soil structure is formed by gravels.

PRODUCTION: The method of production of this wine is not conventional, it is a special wine. The main part of the grapes this wine is produce with, is **left on the vine longer**, so that the fruit become slightly over ripe until phenolic maturity is completed. Another part of the tempranillo variety is harvested in boxes and left to **dehydrate in trays on shelves in the cellar**.

Both varieties are vinified separately, the wines are blended just before starting malolactic fermentation, which takes place in oak barrels.



ANALYTICS	
Alcoholic Grade	14%
Acidity	5 g/l
Sugar	6 g/l

TASTING:

Lacrimus apasionado shows an intense cherry colour with purple nuances. Intense aromas of pure fruit, especially red and black berries. Medium-bodied, really silky and very fresh.



PAIRING:

