



# Conde de los Andes

TINTO

2016

DOCa Rioja

## VINEYARD

**Location:** vineyard plots at a high altitude, located in the ‘Viñas de Briñas’ area, between the municipalities of Briñas (Rioja Alta) and Labastida (Rioja Alavesa).

**Climate:** Mediterranean with quite a strong Atlantic influence. After a dry and hot summer, the long 2016 vintage benefited from a good weather and the harvest achieved a high quality. Rioja’s Regulatory Council qualified this year as ‘Very Good’.

**Soils:** Clay-limestone soils, with an optimal degree of acidity that enhances the expression of lively aromas.

**Variety:** 100% Tempranillo. Vines are an average of 50 years old.

## WINEMAKING

**Harvest:** By hand and in boxes, the first days of October.

**Fermentation:** 21 days in stainless steel tanks.

**Routines:** Daily pumping-over to achieve a high extraction and color intensity.

**Aging:** 14 months en French oak barrels plus 12 months in the bottle. Half of the barrels are brand new.

## TASTING NOTES

**Color:** Clear and bright cherry red of strong intensity.

**Nose:** An explosive aromatic richness, with nice flavours of red fruits, ripe plums and Mediterranean brushwood.

**Palate:** Structured yet fresh, with an attractive persistent end. Serious yet very drinkable.

**Aftertaste:** Juicy, and long, very nice.

**Alcohol Content:** 14.5% Vol.

## FOOD HARMONIES

Pasta and strongly flavoured rice.

Iberian cold meats, cured cheeses.

Roasted and grilled meats: beef steak and burger, Iberian pork, sausages. Wonderful with lamb cutlets on vine shots. Meat and game stews.

Great for aftermeal conversations.

SERVE AT 18 C / 64 F