



TECHNICAL SHEET

FOS BARANDA

2017

WINERY:	Michel Murua
APPELLATION:	DOCa Rioja. (Rioja Alavesa)
VINTAGE:	2017
AGEING:	14 months in French and American (fine grain) oak casks
VARIETALS:	90% Tempranillo & 10% Graciano.
ALCOHOL:	14,5%
SOILS:	Clay-calcareous and alluvial soils.

CLIMATE: Mediterranean with Atlantic influence.

WINEMAKING: Selection of the oldest vineyards in Elciego area. Vineyards over 60 years old (gobelet pruning). Hand-picked grapes in boxes that are then cooled and stored for 12 hours at 5°C before being selected on the sorting table before vinification. Cold pre-fermentative maceration before the alcoholic fermentation with indigenous yeasts. Malolactic fermentation with bâtonnage (no pumps) in French oak barrels as well as concrete egg-shaped vats.

TASTING NOTES: This wine is unique and exclusive, it has a layer of color very intense, very complex aromas, with a range of smells very varied, spicy, balsamic, black licorice, appearing after sweet tons of cocoa and toffee notes. In the palate it is full, comprehensive, with great structure, while balanced and tasty. Has a very long final and expressive.





AGEING POTENTIAL:	5-7 years
SERVING TEMP:	15-16° C Burgundy glass
AVAILABLE FORMATS:	75 Cl. y 150 Cl. (Magnum)
ALLERGIES:	No Except Sulphites
VEGETARIANS:	Suitable. Vegetarian-friendly wine, as no animal products are
FOODPAIRING:	Perfect to serve with game meat

RATINGS:

Guía Peñín
Wine Spectator
Suckling
Atkins
Wine&Spirits

EAN/GTIN 13: 843700816142

EAN/GTIN 14: 28437008816047

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