



El placer de lo inesperado

LOLA DE FOS 2017

The most challenging Gran Reserva.

Production

2,312 bottles.

Serving temperature

Between 16 and 18°C.

Winemaker's notes, Michel Murua

Reddish brown colour. It is an unconventional Gran Reserva due to its high acidity, concentration, and body. It is longer on the palate than traditional Rioja wines. On the nose, it is consistent, as befits a Gran Reserva, while on the palate it is young and innovative, expressing at the same time notes of cocoa and balsamic typical of its long aging.

2017 harvest

The 2017 vintage progressed very well, especially at the end of a complicated vegetative cycle marked by the hard frost in April and the summer drought, offering excellent results in terms of quality with a high ageing potential. The wines were very fine and elegant with a complex and marked Rioja character. It was the earliest vintage in the history of Rioja, scarce but of excellent quality.

Vineyards and terroir

It comes from two selected plots chosen for the balanced ripeness achieved by their vineyards, between 50 and 60 years old, on very poor clay-limestone soils, which have been carefully tended for generations.

Production and ageing

Handpicked and transported in crates. Optical selection of the grapes. Aged for 36 months in French (70%) and American (30%) oak barrels.



Bodegas Fos

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