



El placer de lo inesperado

FOS BARANDA

Vino de zona, Rioja Alavesa.
Expression and authenticity.

Production
14.000 botellas.

Serving temperature
Serve between 16 and 18°C
in a wide Bordeaux glass.

Winemaker's notes, Michel Murua

With Fos Baranda, we seek out different plots that stand out for their ability to achieve the ideal ripeness balance. It combines the balance of tempranillo from Rioja Alavesa with the liveliness of graciano, the other great native variety of the region.

2021 harvest

A year of contrasts due to the abundant rainfall, which required especially intensive care of the vineyards, contrasted with an ideal summer for grape ripening.

Vineyards and terroir

90% tempranillo from vineyards with an average age of 50 years, located on three gently sloping, sun-exposed hillsides with clay-limestone soils, situated between Elciego and Laguardia. 40-year-old Graciano from the Las Llecas estate in Elciego.

Production and ageing

Manual harvest in grape bins, kept cool before being placed in stainless steel tanks and wooden casks. After malolactic fermentation, the wine is racked to 225L and 500L French oak barrels (80%) and American oak barrels (20%), both first and second use. Aged for 14 months. Unfiltered wine to preserve all its qualities.



Bodegas Fos

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