

El Bozeto, as its name (sketch, outline) suggests, is our first wine project in which we present the important aspects of our range: a young wine, fresh, recently produced, with an explosion of fruity aromas and touches of oak which enable the consumer to appreciate the fusion of La Rioja's 3 predominant strains. A delightful wine, easily understood, that will give a good introduction to our range of products...



B O Z E T O

2015

## VINTAGE

The 2015 Rioja season was Mediterranean in style, with the region's vineyards enjoying long weeks of hot, dry and settled weather. Although conditions were drought like at times, the vines fared beautifully due to the preceding wet, snowy winter, which ensured sufficient water supplies, particularly for deep-rooted older vines. Sunny, calm days in May-June allowed a perfect flowering, and the virtual absence of rain throughout high summer meant the ripe, sweet berries were in superb shape as autumn approached. Generally speaking, Rioja 2015 is slightly lower in acid and higher in alcohol than usual, meaning lovely roundness and weight on the palate.

D.O.Ca RIOJA

## TYPE OF WINE

Dry Red.

## GRAPE VARIETIES

Garnacha (50%), Tempranillo (40%), Graciano (10%).

## VINEYARD AGE

30 to 50 years.

## TYPE OF SOILS

River stones, Grava con subsuelo Arenoso.

## HARVEST

Hand-Picked in 12 kg cases.

## WINEMAKING

Fermented in Concrete Vats at low temperature (22-25°C).

15 days Maceration.

## AGEING

9 months in Concrete Vats, Oak vats and used french oak barrels.

## PACKAGING

Natural Cork / Screw Cap. 12 bottles cases.

## PRODUCTION

50.000 bottles.

## TASTING NOTE

Deep red with a bright rim. Spicy cherry and black raspberry on the nose, with brisk mineral and floral overtones. Juicy and focused, offering sweet raspberry and blackberry flavors and snappy acidity. Impresses with precision rather than power, and finishes with juicy berry flavors and good persistence.

## FOOD MATCHING

Roast turkey, cured cheeses, orange sauces, grilled meats, fondues, paella, Italian and spicy food.

## SERVING TEMPERATURE

16° C

## ALCOHOLIC DEGREE

14,00 %

## TOTAL ACIDITY (TARTARIC)

5,18 g/l

## ACETIC VOLATILE ACIDITY

0,52 g/l

## pH

3,65

## TOTAL SULFURE DIOXIDE

82,00 mg/l

## FREE SULFURE DIOXIDE

28,00 mg/l