



DOMECO DE JARAUTA
BODEGAS

Lar de Sotomayor

Vendimia Seleccionada 2018



Domeco de Jarauta: Bodegas Domeco de Jarauta is named after the third-generation owner, Jose Vicente Domeco of Jarauta. The bodega was totally refurbished in 1995 with the latest technology. The bodega is designed in the style of a French chateau with a tasting room that is at the highest point and overlooks all the estate vineyards. Harvesting is done by hand and the grapes are passed through a sorting table when they enter the bodega. All the barrel aging is done in French and American oak barrels, and the bodega is experimenting with Romanian and Russian oak in order to increase any nuances in the final wine.

Tasting notes: Intense cherry red color with complex wild berry fruit, autumn leaves and baking spices notes on the nose. Red currant and blackberry dominate the palate with balanced tannin and acidity that carry these fruits into a long lingering finish.

Appellation: DOC Rioja

Grapes: 100% Tempranillo

Soil: Calcareous clay

Elevation: 1,574 ft

Vineyard practice: Sustainable farming practices

Vine Age: 65 years **Yield:** 6 tons per acre **Harvest Dates:** 15th of October

Winemaker: Jose V. Domeco de Jarauta

Fermentation: 24 days in truncated tanks

Ageing: 7 months in 40% French, 40% Hungarian, 20% American Oak

pH: 3.6 **RS:** 2 grams per liter **Alc:** 14% **UPC:** 7 50428 21017 7

Rioja: Located in Northern Spain, Rioja is best known for its berry-scented and barrel-aged red wines made from Tempranillo and Garnacha. There are 3 sub zones: Rioja Alavesa, Rioja Alta, and Rioja Baja, each with its own soil makeup the most prestigious containing large deposits of limestone. Flanking Rioja to the north and west, the Cantabrian Mountains provide shelter from the Atlantic creating a warmer and drier microclimate than regions further North.

RIOJA D.O.Ca.

