

LAS PISADAS

VINTAGE: 2015

TYPE OF WINE: Red wine

DOC: Rioja

GRAPE VARIETIES: Tempranillo

WINEMAKING

Number of days of skin contact: 18 days

Type of fermentation: In stainless steel under controlled temperature

Number of days of fermentation: 1 week approximately

Fermentation temperature: 26-28°C

Ageing: 10 months in French oak (16% new oak)

Bottling month: July of 2017

TECHNICAL DATA

Alcohol level: 14% vol

pH: 3.6

Total acidity: 4.8 g/L (tartaric a.)

Residual sugar: 0,4 g/L

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 2-7 years

AVAILABLE FORMATS

150 cl and 75 cl

TASTING NOTES

Opaque, dark cherry red. Exquisite fruit (raspberry jam) with delicate dried fruit notes (dates) and underlying spices (clove). Flavorful and warm in the mouth, with a sensual and very pleasant midpalate.

SERVING SUGGESTIONS

Perfect with charcoal-grilled red meat and Mediterranean stews. Great match for sheep cheese assortments and Ibérico cured meats. Serve at 15–16°C.

LEGACY

The name Las Pisadas evokes the viticultural traditions of Rioja Alavesa. Our ancestors carved stone presses, known as lagares, into the rocky slopes of the sierra where they pressed grapes harvested from wild vineyards. They left an indelible mark on the landscape that is now home to our winery.



LA CARBONERA

LAS PISADAS

TERROIR

Weather conditions

The 2015 vintage saw the influence of a mild winter and late springtime frost, which reduced the crop load. The summer was very hot, and the harvest season experienced dry stable weather. Tempranillo achieved optimal ripeness, producing very healthy high-quality grapes.



LA CARBONERA