



Spain, Luis Moya Tortosa, La Tapada, Rioja, Espagne, Rouge

Rioja, Spain

The passion I feel for the world of wine means that in addition to making new wines, I am always willing to travel and get to know areas where I can learn and be inspired. My particular world is based in Navarra and Rioja. Navarra, where the Garnatxa gives me everything and Rioja, with its countless terroirs that I am passionate about.

PRESENTATION

La Tapada is one of the last traditionally cultivated vines that resisted the grubbing up and subsequent transformation of the vineyard. Precisely its name also refers to how Garnatxa has been the covered or hidden grape variety in the Rioja appellation of origin. The idea is to dignify the area, the variety and the tradition.

TERROIR

Clay Limestone.

WINEMAKING

Fermentation: 90% destemmed, 10% whole grapes. Stainless steel tanks

AGEING

Aging: Used barrels from different origins. Ovo-flextank, 54-liter demijohns.

VARIETAL

Garnacha 100%

SERVING

16°C/61°F

AGEING POTENTIAL

5 to 10 years

TASTING

Black fruit, plum, vanilla, tobacco.

FOOD PAIRINGS

Games, red meat.

