



Spain, Luis Moya Tortosa, Bikote, 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

Grape from vineyards worked with organic methods located in Artazu and Larraga.

TERROIR

Clay Limestone.

WINEMAKING

Spontaneous alcoholic and malolactic fermentation.

The wine is aged in oak barrels and steel tank.

VARIETALS

Garnacha 50%, Graciano 50%

GM: NO

not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

5 to 10 years

TASTING

Colour: Cherry red with blue reflections of medium intensity. Aroma: Black fruits, pepper and pickles with hints of scrubland herbs. Taste: Red and black fruits with good acidity and persistence.

FOOD PAIRINGS

Games, red meat.

