



# 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.

#### **AGEING**

The wine is aged in oak barrels and steel tank.

# **VARIETALS**

Garnacha 50%, Graciano 50%

# GM: NO

Contains sulphites. Does not contain egg or egg products. Doe 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.

