

# Vega Piedra Rioja Tinto



**Producer:** Boutinot Spain Rioja  
**Winemaker:** Alfredo Gonzalez  
**Country of Origin:** Spain  
**Region of Origin:** Rioja  
**Grapes:** Tempranillo 100%  
**ABV:** 12.5%  
**Case Size:** 6x75cl  
**Vintage:** 2014  
**Suitable For:** Vegetarians and Vegans  
**Closure Type:** Screw Cap



## The One-Liner

Great value classic Rioja from Bodegas Carlos Serres in Haro.

## Tasting Note

Approachable, appealing and juicy in style with lifted red berry fruit and hints of spice. The palate is bright with bramble and cherry fruit and gently rounded tannins. Nicely-balanced with a long finish.

## Producer Details

The winery we work with has a 60 hectare estate in Rioja Alta, and has long-term contracts with local growers to source high quality grapes (predominantly Tempranillo, Garnacha, Mazuelo and Graciano) from approximately 400 hectares of prime vineyard around Haro and Briones.

Here the climate has Atlantic influences - with long, cold winters and warm summers with cool evenings. This suits gentle ripening of the grapes in order to produce elegant wines. The result is a range of contemporary and vibrant Riojas from quality fruit and at sensible prices.

## In The Vineyard

The Tempranillo grapes are harvested in early October from vineyards in Rioja Alta. Vines on average 10-20 years old.

## Food Recommendations

Lamb kebabs, duck breast and game.

## In The Winery

Wines are aged in old American and French oak barrels.