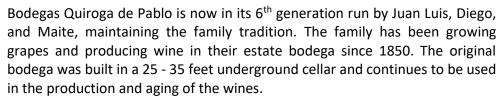


ABUELO CAYO

Tempranillo 2021



Tasting notes: Aromas of red fruits, with spicy and licorice notes. Intense and expressive on the palate, leaving a long, complex, and elegant aftertaste.

Winemaker: Juan Luis Quiroga Appellation: DOC Rioja Alta Grapes: 100% Tempranillo

Soil: Mixed with a high concentration of clay, iron, limestone, and many

stones.

Elevation: 1,600 – 2,300 feet

Vineyard practice: Dry farming and organic without certification (irrigation

is installed in young vineyards, but hardly ever used) Vine Age: 20-40 Years Yield: 2.58 tons per acre Harvest Dates: End of August to end of October

Fermentation: Temperature-controlled fermentation in stainless steel vats.

Pumping-over daily.

pH: 3.4 RS: 2.1 grams per liter Alc: 13.5%

DOCa Rioja: Located in Northern Spain, it is the oldest wine region in Spain. Rioja is synonymous with wine; nearly every business in Rioja is related to the wine industry in some way. There are 3 sub zones: Rioja Alavesa, Rioja Alta, and Rioja Baja, each with its own soil makeup the most prestigious containing large deposits of limestone. Flanking Rioja to the north and west, the Cantabrian Mountains provide shelter from the Atlantic creating a warmer and drier microclimate than regions further North.



TEMPRANILLO

RIOJA RIOJA ALTA

Other Available Wines:

ABUELO CAYO Tempranillo Blanco **ABUELO CAYO Tinto**

