



Ederra Reserva

Ederra is a Rioja wine, produced with the grape Tempranillo that comes from their own vineyards in Haro, with an ageing in american oak barrels.

Winemaking

Ederra Reserva seeks out the expression of traditional Rioja Reserva wines. Fruitiness and complexity thanks to proper aging in wood and in the bottle. After destemming and crushing the grapes undergo classical fermentation, at 28°C, with 2 weeks of maceration.

The wine is left 18 months in barrels of American oak where its fresh and fruity character is enhanced with toasty and spicy notes from the barrel, the tannins are refined and the wine is rounded off. After bottling it remains in bottles for at least two years until it is ready for drinking.

Viticulture

Grown on vineyards located in the Rioja Alta, a zone under the influence of the Atlantic with poor, predominantly limy-clay soils. The climate and the terroir together with the characteristics of the Tempranillo yield fresh wines with a lot of fruitiness and excellent cellaring potential for making Reserva wines.

Pairing

Aspect: Deep ruby red.

Nose: Red fruits, liquorice, with mineral hints underlain with spicy and toasty notes from aging in barrels.

Mouthfeel: A very pleasant mouthfeel, soft tannins, well rounded off. A fresh elegant wine with a long finish.

Technical sheet

ELABORATION REGION
D.O.Ca. Rioja

VARIETY:
100% Tempranillo

ANALYSIS:
Alcohol content: 13.5%

Contains sulfites

YEAR:
2012

Winemaker Tips

We recommend you decant the wine during the first years of consumption where the wine still needs extra help to unfold.