



PACO GARCÍA

LA VILLA

LA VILLA DE PACO GARCÍA

MUNICIPALITY WINE

Sourced from a selection of our best plots of Tempranillo and Mazuelo found in the municipality of Murillo de Río Leza.

Vineyards planted in diversely selected plots of this municipality, with soils that are between sandy loam, chalky and clay and limestone.

Vines in excess of 30 years of age.

The vines are planted on slopes of moderate inclination that drain the water and force the roots to look for underlying strata that are more mineral and organic. This makes for shorter yields and higher quality berries.

We look to offer the best expression of the assamblage of both these grape varieties, vinifying them in the traditional Rioja way, but adding a modern winemaking twist.

A wine made to pay tribute to the first dwellers of our town, Murillo de Río.

CHARACTERISTICS



Grape varieties, 85% tempranillo + 15% mazuelo



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Ctra. Ventas Blancas, s/n, 26143 Murillo de Río Leza, La Rioja



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CHARACTERISTICS



Winemaking, Selected grapes picked when fully ripe and placed in 300 kg crates.

These are taken to the winery to be vinified separately, and subsequently blended, after which they're aged for at least 24 months in oak barrels, and then bottle cellared before release.



Tasting notes, Clean, bright, deep burgundy red colour.

Intense, powerful bouquet of ripe plums and blueberries, with hints of spices like clove and anise mellowed by vanilla, all from the oak.

The mouthfeel shows great balance between fruit and fine toasted flavours, between freshness and structure. Delightfully elegant.



Food pairing, All kinds of meats and stews that will match the work done with this great wine. Ideal for family gatherings. The ideal serving temperature for this wine is between 16°C and 18 C°.

Alcohol: 14%

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