



Signature wines

Corazón de Lago

D.O.Ca. RIOJA

Carbonic maceration

VINTAGE

2025

VARIETY

Tempranillo 100%

ALCOHOL

14,5%

VINEYARDS

Vineyards over 40 years old

Clay-limestone soil

WINEMAKING

Corazon de Lago is the result of a family's passion for recovering the traditional carbonic maceration wines. With a completely artisanal process, the grapes are placed whole in the vat without being broken. After alcoholic fermentation, the traditional grape treading is carried out. From twenty thousand kilos of grapes, six thousand five hundred liters of a selected wine are obtained, called "vino corazón", which gives it its name.

TASTING NOTES

Wine with very intense color and layer where purple and violet tones predominate, showing its youth. On the nose, intense aromas of red fruits, strawberry, cherry and raspberry. On the palate, powerful body with great persistence. A touch of refreshing acidity leaves a fruity aftertaste.

