DESDE 1850

QUIROGA DE PABLO

BODEGAS Y VIÑEDOS

6TH GENERATION

AZOFRA - RIOJA ALTA

AZOFRA - RIOJA ALTA - SPAIN

Faithful to our origins.

VEGAN

Lagar de CAYO RED 2024.

Grape variety: Tempranillo.

Grapes: From our own vines **in Rioja Alta**.

Alcohol content: 13.5 %

Vinification: After destemming, temperature controlled fermentation in stainless steel vats. Pumping-over daily to obtain the softness and freshness characteristic of this wine. Devatting after 7-10 days without disturbing the wine. Stored in vat and bottle until its release for sale.

Tasting notes: Red ruby colour, clear and brilliant. Varietal aroma with fruity notes. Soft, fresh, well balanced and velvety on the palate.

Serving temperature: 12-14ºC.

MEDALS LAST VINTAGE -2019

INTERNATIONAL CHALLENGE 2020 GOLD GILBERT & GAILLARD

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