



El Guardián

WATCHING OVER OUR VINEYARDS



GRAN RESERVA

Varieties: 90% Tempranillo, 5% Mazuelo y 5% Graciano.
Aging: 24 months in American and French Oak Barrels.

The Bee-eater is an insectivorous bird that is commonly found in Rioja vineyards. Known as 'El Guardián', it safeguards the vineyards by eating the different insects that often threaten them, preventing the development of pests and other diseases. The presence of the Bee-eater limits the use of insecticides, a practice that favors a more sustainable viticulture with utmost respect for the environment.

The central region of Rioja (the villages of Alberite, Villamediana, Entrena, Clavijo,...) is characterized by soils that are very poor in nutrients. Together with the marked influence of the harsh Continental climate, and the vineyard's south-facing orientation, it is an ideal terroir for ripeness and offering balanced and expressive wines.

Like this Gran Reserva, made with Tempranillo, Mazuelo and Graciano grapes and aged in American and French oak barrels for at least 24 months and further bottle ageing for at least 36 months. On the nose, this wine shows intense aromas of ripe fruit together with cedar wood and mineral hints. On the palate is velvety and spicy, with an elegant and refreshing finish. This Gran Reserva is a gastronomic wine perfect for to discover Rioja in all its magnitude, a great companion to any conversation or company on special occasions.



RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA