



El Guardián

WATCHING OVER OUR VINEYARDS



RESERVA

Varieties: 100% Tempranillo.

Aging: 18 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 Reserva, made with Tempranillo grapes and aged in American and French oak barrels for at least 18 months and further bottle ageing for at least 18 months. On the nose, it shows elegant and fresh aromas of mature red and black fruit, with a silky palate with spice and mineral core. This gastronomic Reserva is a great match for grilled, braised or roasted meat (such as game), stews, as well as firm cheeses.



RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA