



# El Guardián

WATCHING OVER OUR VINEYARDS



**WITH NO ADDED SULFITES**

**Varieties: 100% Tempranillo.**

**Wine produced under the principle of sustainable viticulture and with no added sulfur during the winemaking process, resulting a "wine with no added sulfites"**

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 expressive fruit driven wines.

Like this Tempranillo, fruity and mellow, displaying intense floral aromas, fresh red and blue fruit, and delicate hints of black liquorice. Great as an aperitif, it matches Mediterranean cuisine, fresh and mild cheeses, red meat, poultry, and all sorts of tapas, of course!



**RIOJA**

DENOMINACIÓN DE ORIGEN CALIFICADA