

WATCHING OVER OUR VINEYARDS



El Guardián

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA



THE BEE-EATER IS A SMALL INSECTIVOROUS BIRD (MEROPS APIASTER) COMMONLY FOUND IN THE VINEYARDS OF DOCA RIOJA. IT FEEDS ON ALL KINDS OF INSECTS, THEREBY PREVENTING PESTS AND DISEASE.

The presence of this sort of GUARDIAN, watching over our vineyards, is also a consequence of our many and diverse sustainable practices carried out, as well as an extensive organic grape

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VINEYARDS

Central Rioja (in the villages of Alberite, Villamediana and Clavijo) typically has poor reddish soils, with a high content of ferrous clay and sand. The notable presence of northerly winds (locally known as ‘Cierzo’) and the orientation of the vineyards (south-facing) make it an ideal terroir for sustainable viticulture and organic grape growing.



VINEYARDS

Since the early 2000s, we have been promoting an extensive and ambitious programme of sustainable practices, both in our vineyards and in our winery. Its aim is to protect diversity and reverse the degradation of our land and environment. It has also made us one of the leaders in organic viticulture in our region, La Rioja, since the early 2020s.

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WINERY

Our dynamic and demanding winemaker, Azucena Hervella, oversees the entire winemaking and ageing process in our modern facilities, combining tradition (concrete tanks, ageing in both oak barrels and in the bottle) and modernity (cold maceration, traceability of the whole process), complying with the most demanding standards (LEED Leadership in Energy and Environmental Design, ISO 14001, BRC British Retail Consortium BRC, IFS International Featured Standards, WFCP Wineries for Climate Protection, SMETA Sedex Members Ethical Trade Audit and others).



El Guardián
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Our wines

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA



The confluence in our sub-region of a harsh Continental climate and a warm Mediterranean climate, coupled with the proximity of the Camero Viejo mountains and cool nights, helps develop very expressive, fruit-forward, fresh and delicate wines, representative of the balance between tradition and the new Rioja.

El Guardián
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BLANCO

Varieties: 100% Viura.

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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 Viura, great alternative to pinot gris or sauvignon blanc, shows a pleasant nose loaded with nuances of ripe white fruit with citrus aromas. On the palate it offers a fresh rich taste, ideal as aperitif and a great match for fish and shellfish.



RIOJA

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ROSADO

**Varieties: 60% Tempranillo,
30% Viura Y 10% Garnacha.**

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This is a bright pink rosé with purple hues offering intense aromas of red liquorice and raspberries, all of them wrapped in a floral core of roses and violets. Fresh and lively with a good balance and a refreshing fruity finish, it represents the perfect aperitif and a great match for all sort of smoked meats or salmon, rice dishes, barbecues and all sorts of tapas, of course!



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DENOMINACIÓN DE ORIGEN CALIFICADA



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TEMPRANILLO

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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!



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CRIANZA

Varieties: 100% Tempranillo.

Aging: 12 months in American and French Oak Barrels.

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Like this Tempranillo aged in American and French oak barrels for at least 12 months showing a bright and intense cherry color and offering intense aromas of mature red fruit as well as toasty and vanilla notes from the oak. On the palate, is fresh, balanced and rewarding, perfect as an aperitif and very versatile in terms of food pairing, matching with all sort of Mediterranean Cuisine and meat recipes (such as burgers, barbecue recipes, steaks), mild cheeses and all sorts of tapas, of course!



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RESERVA

Varieties: 100% Tempranillo.

Aging: 18 months in American and French Oak Barrels.

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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

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GRAN RESERVA

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

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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.



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ORGANIC WINE

Varieties: 100% Tempranillo.



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Agricultura UE/España

Wine produced under the principle of organic viticulture and EU certified organic CPAER (Consejo de la Producción Agraria Ecológica de La Rioja)

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El Guardián

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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"

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