

El Guardián

VIGILANDO NUESTROS VIÑEDOS



RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

CRIANZA

Varieties: 100% Tempranillo.
Aging: 12 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 expressive fruit driven wines.

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!