

LUIS GURPEGUI

147 ANIVERSARIO

Crianza



Visual / Visual

High intensity cherry red color. Color rojo picota de alta intensidad.



Nose / Olfato

The nose is intense and very complex. Ripe black fruit, prunes and licorice stand out. Spicy notes, undergrowth and mineral hints on an elegant toasted background. *En nariz es intenso y muy complejo. Destacan su fruta negra madura, la ciruela pasa y el regaliz. Notas especiadas, sotobosque y recuerdos minerales sobre un elegante fondo tostado.*



Taste / Gusto

The palate is ample, full-bodied, very balanced and with round tannins. Fresh, tasty and with a strong finish. Reminiscences of fruity and spicy notes characteristic of the Graciano variety. *En boca es amplio, con buen cuerpo, muy equilibrado y de taninos redondos. Fresco, sabroso y con un final contundente. Recuerdos de notas frutales y especiadas características de la variedad Graciano.*



Pairing / Maridaje

Red meats and semi-cured cheeses. *Carnes rojas y quesos semicurados.*



Varieties / Variedades

Tempranillo, Graciano, Garnacha.



Ageing / Crianza

18 months in French and American oak barrels. Minimum of 6 months in bottle. *18 meses en barrica de roble francés y americano. Mínimo de 6 meses en botella.*

VINEYARDS

Luis Gurpegui Crianza is one of our most unique wines and defines us as producers of "Terroir" wines. Here the work of viticulture is fundamental. We select the best areas in the most emblematic estates of our 300 hectares of vineyards, in order to produce wines with a strong character and personality. It is the "selection of the selection", both in the vineyard and in the winery. The Tempranillo comes from the oldest vineyard, Los Poyatos, over 50 years old. The roots have explored the soil for years, making the vine resistant to drought and climate change. The Graciano comes from the poorest and highest area of the Los Molinos estate, with a high gypsum and clay composition. With limited vigor, little rainfall and controlled irrigation, the vineyard produces a grape of the highest quality, which is reflected in our most elegant wines. Luis Gurpegui Crianza is a wine with exceptional freshness, concentration and minerality, a singularity that undoubtedly sets us apart. The quality of the grapes assures us that the wine is already made in the vineyard and is complemented in the winery.



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DOCa Rioja

WINEMAKING

The grapes are harvested by hand in 12 kg boxes, which guarantees the perfect condition of the bunches on arrival at the winery. The grapes go through "selection tables" before entering the tanks. Malolactic fermentation in barrels and concrete tanks. Aging in French and American oak barrels for a period of 18 months. Refining in bottle for a minimum period of 6 months. Bottled unstabilized after a light filtration to maintain the maximum aromas and characteristics of the wine.

ELABORACIÓN

Vendimia manual en cajas de 12 kg, lo que garantiza el perfecto estado de los racimos a su llegada a bodega. La uva pasa por "mesas de selección" antes de entrar en los depósitos. Fermentación maloláctica en barricas y depósitos de cemento. Crianza en barricas de roble francés y americano durante un periodo de 18 meses. Afinamiento en botella durante un periodo mínimo de 6 meses. Lo embotellamos sin estabilizar tras una ligera filtración para mantener al máximo los aromas y características del vino.



MANZANOS