

# LÍBANO

## 3 GENERACIONES

### CRIANZA

#### VITICULTURE

Wine from “Los Corrales” and “Fuente Negra” state vineyards, located in the south side of Obarenes mountains.

Our vines grow on the southern slopes of the Obarenes hills, in chalky clay soil, between 500 and 700 metres above sea level and with a north-south orientation. They are trained along trellises, with a planting density of 3,200 vines per hectare and no irrigation. The vines are grown by means of integrated production, without the use of herbicides, chemical fertilisers or systemic pesticides, ensuring the grapes and their skins mature optimally, as well as with the utmost respect for the environment.

A lot of “canopy management” is carried out, such as removing laterals (new buds) and suckering (removing shoots from previous years), as well as removing some leaves and grapes, always striving to achieve maximum exposure to the wind and sun, improve the microclimate at cluster level and adjust production to the required level of quality.

The grapes are harvested into 20 kilo boxes and manually sorted to ensure maximum quality.

#### VINIFICATION

Alcoholic fermentation for 8 days and maceration on the skins for 12 days. Automatic temperature control, with a maximum of 24 degrees. Gentle pumping over and manual cap immersion, depending on the needs of each day. Malolactic fermentation in tanks.

#### AGEING

The wine is aged for 20 months in American and French oak casks, alternating new and old casks. It then remains in large wooden vats for another 6 months, where it is naturally stabilised via sedimentation. Once this process is complete, the wine is laid down in the bottle.

#### TASTING NOTES

An attractive, very dark cherry red, with glints of violet. Very fruity on the nose with liquorice and red berry notes, accompanied by wonderful but restrained wood. Unctuous on the palate, with a solid structure and mature, sweet tannins. All the makings of a wine with a splendid present and future.



**RIOJA**  
ALTA



**92% TEMPRANILLO**  
**8% GRACIANO**

**13,5°**

