

BURADÓN Las Plegarias

Carlos Sánchez



COUNTRY	Spain
APPELLATION	Rioja DOCa
GRAPE VARIETY	100% Garnacha
AGE OF VINES	Over 30 years
FARMING	Manual harvest in 18 kg. crates.
SOIL	Calcareous and clay sandstone.
ALTITUDE	600 m
VINIFICATION	Pickled without stripping. Fermentation and maceration for a month. Unfiltered or stabilized.
AGING	Aged in 600 liters foudres and 500 liters barrels.
ALCOHOL %	13,5%
PAIRING	Sardines. Roasted or grilled lamb, stews. Red meats made on the barbecue accompanied by vegetables, such as peppers and eggplants.

TASTING NOTES

Juicy and elegant, very fresh and delicate. The nose is mainly floral and evolves towards more fruity nuances, where strawberry stands out. In the mouth it is very subtle and sophisticated, fluid and light, with a very rich and tasty acidity. Mineral touches are perceived. Exquisite finish.

RATINGS

- 97 Tim Atkin; vntg 2021.



LOGISTICS

Shipper 6 bottles				VMF Pallet 115 C/6			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
9.84In	7.09In	12.01In	10.5Kg	40In	48In	65In	1080Kg