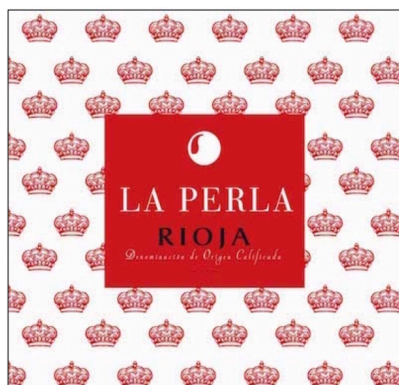


LA PERLA RED. RIOJA ALTA.



VARIETAL: 100% Tempranillo

FARMING PRACTICES: Organic fertilizers and hand-harvested grapes.

AGING: 5-6 months in American Oak and 9 months in bottle.

TASTING NOTES: Bright red in the glass with aromas of fresh red fruit and hints of vanilla. Well structured bodied with great complexity and a long balanced finish. Pairs well with cheeses, meats, and strong fish.

We are located in Fuenmayor, the heart of Rioja Alta. The mountains and continental climate offer perfect conditions for the cultivation of Tempranillo. The altitude of our vineyards is slightly higher and cooler than most of Rioja, which results in wines of great freshness.

Our goal is to produce wines that reflect our respect for traditional and the environment. The rows are grassed over and only organic fertilizers are used. We encourage biodiversity and the dynamic it brings to the viticulture. The grapes are then carefully hand harvested.

The resulting wines are traditional in style, with great balance. The concentration of the fruit comes from the hard work in and great care of the vineyards. Isaac Fernandez, winemaker has been making wines for more than 25 years.

