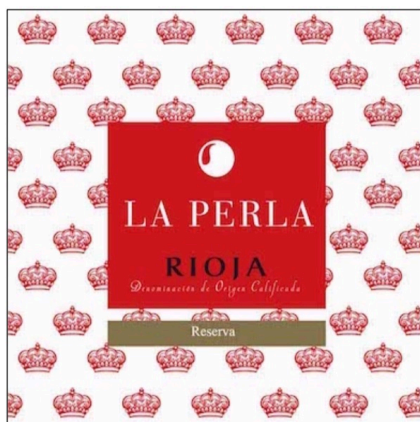


LA PERLA RESERVA. RIOJA ALTA.



VARIETAL: 85% Tempranillo 10% Graciano
5% Mazuelo

FARMING PRACTICES: Organic fertilizers and
hand-harvested grapes.

AGING: 18 months in American and French
oak and 18 months in bottle.

TASTING NOTES: A red cherry color with fine
complex ripe fruit aromas. On the palate it is
elegant, full-bodied with a long finish. Pair with
shellfish, lamb or wild mushroom risotto

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 tradition 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 for the vineyards. Isaac Fernandez, winemaker, has been making wines for more than 25 years.

