



LA LOCOMOTORA

First Vintage: 2012

Winemaker: Miguel Ángel de Gregorio

Denomination: D.O. Ca. Rioja

Area: Briones

Other wines produced: La Locomotora Crianza, La Locomotora Reserva and La Locomotora Gran Reserva



LA LOCOMOTORA TEMPRANILLO

Vintage: 2020

Type of wine: young red wine

Grape variety: 100% Tempranillo

Grape provenance: Briones

Altitude: 415 and 600 m

Type of soil: clay with limestone substratum

Age of the vines: 35 years old

Harvest: hand-picked

Elaboration: selection and destemming of the grapes without crushing and vatting in stainless steel tanks. Prior to the fermentation a maceration was made in cold at 5 °C during 6 days. Fermentation was done under controlled temperature of 28 °C during 10 days with 3 daily remontages. The total maceration was done in 12 days. The devatting was carried out by gravity and after was used a vertical press. Malolactic fermentation took place in stainless steel tanks

Alcohol: 13.5% Abv.

Tasting notes: beautiful garnet in colour with glowing ruby tints. On the nose, it shows a symphony of red fruits, like strawberries and raspberries, and a scent of lactic lollipops. Fresh on the palate and with loads of crispy red fruits, vibrant and well-shaped. It is luscious and with a refined tannins that reveal themselves from the first sip until the last one.

Food pairing: perfect to pair with cold meats, rice dishes, grilled red meats and sheep and cow cheese.

Serving temperature: between 14 and 16 °C

Recommended glass: Tempranillo from Vinum Range by Riedel



LA LOCOMOTORA

Year of foundation: 2012

Winemaker: Miguel Ángel de Gregorio

Qualified Denomination of Origin: D.O.Ca Rioja

Region: Briones

Other wines produced: La Locomotora Tempranillo, La Locomotora Reserva and La Locomotora Gran Reserva



LA LOCOMOTORA CRIANZA

Vintage: 2017

Type of wine: oak-aged red

Grape variety: tempranillo

Grape provenance: Briones

Altitude: 415 and 600 m

Type of soil: clay with limestone substratum

Age of the vines: 45 years old

Harvest: hand-picked

Elaboration: selection and destemming of the grapes without crushing and vatting in stainless steel tanks. Prior to the fermentation a maceration is made in cold at 5°C during 6 days. Fermentation is done under controlled temperature of 28°C during 10 days with 3 daily remontages. The total maceration is done in 16 days. The racking is carried out by gravity and after a vertical press is used. Malolactic fermentation takes place in stainless steel tanks

Ageing: 12 months in French and American oak barrels with regular rackings every 4 months

Alcohol: 14% Abv.

Tasting notes: It has a delicate and bright ruby-red colour. On the nose it feels fresh and ripe at the same time, with predominant aromas of red fruits such as cherries and currants followed by a balsamic and spicy touch. It has a pleasant entry, supported by firm but polished tannins that caress the palate. At the end it shows delicious and persistent aromas red fruit aromas, leaving a smooth and pleasant bitter sensation.

Food Pairing: the perfect wine to pair with sausages, grilled meats, mountain style rice and even goat or sheep-milk cheeses.

Serving temperature: between 14 and 16°C

Recommended glass: Tempranillo from the Vinum range by Riedel



LA LOCOMOTORA

First Vintage: 2012

Winemaker: Miguel Ángel de Gregorio

Denomination: D.O. Ca. Rioja

City: Briones

Other wines produced: La Locomotora Tempranillo, La Locomotora Crianza and La Locomotora Gran Reserva



LA LOCOMOTORA RESERVA

Vintage: 2015

Type of wine: oak-aged red

Grape variety: 100% Tempranillo

Grape provenance: Briones

Altitude: 415 and 600 m

Type of soil: clay with limestone substratum

Age of the vines: 45 years old

Harvest: hand-picked

Elaboration: selection and destemming of the grapes without crushing and vatting in stainless steel tanks. Prior to the fermentation a maceration was made in cold at 5 °C during 6 days. Fermentation was done under controlled temperature of 28 °C during 14 days with 3 daily remontages. The total maceration was done in 20 days. The racking was carried out by gravity and later a vertical press was used. Malolactic fermentation took place in stainless steel tanks

Ageing: 24 months in French oak barrels with regular rackings every 4 months

Alcohol: 14% Abv.

Tasting notes: beautiful shiny and garnet in colour. On the nose it is elegant and intense, with black fruit aromas such as plum, ripe cherry, strawberry, and black berry, combined with subtle notes of Mediterranean herbs and toasted bread. On the palate, it is sophisticated, deep, and balanced, with a silky texture formed of rounded and delicate tannins which provide a coating mouthfeel. Intense fruit aromas as well as spicy notes reminiscent of nutmeg and liquorice persist on the aftertaste making the wine very pleasant.

Food pairing: ideal with cold Iberian meats, red meat stewed, grilled turbot and sheep or cow cheese.

Temperature of service: between 14 and 16 °C

Recommended glass: Tempranillo from the Vinum range by Riedel



LA LOCOMOTORA

First Vintage: 2012

Winemaker: Miguel Ángel de Gregorio

Qualified Denomination of Origin: D.O. Ca. Rioja

Region: Briones

Other wines produced: La Locomotora Tempranillo, La Locomotora Crianza and La Locomotora Reserva



LA LOCOMOTORA GRAN RESERVA

Vintage: 2010

Type of wine: oak-aged red

Grape variety: 100% Tempranillo

Grape provenance: Briones

Altitude: 415 and 600 m

Type of soil: clay with limestone substratum

Type of winegrowing: sustainable and respectful with the environment, preserving the natural cycle of the plant, with organic fertilizer and with mechanized labour without using herbicides

Age of the vines: 45 years old

Harvest: hand-picked

Elaboration: selection and destemming of the grapes without crushing and vatting in stainless steel tanks. Prior to the fermentation a maceration was made in cold at 5 °C during 6 days. Fermentation was done under controlled temperature of 28 °C during 14 days with 3 daily remontages. The total maceration was done in 20 days. The racking is carried out by gravity and after a vertical press was used. Malolactic fermentation took place in stainless steel tanks

Ageing: 24 months in French oak barrels with regular rackings every 4 months

Alcohol: 13.5% Abv.

Tasting notes: attractive, intense, and ruby in colour. On the nose, it is powerful and complex, displaying red and ripe fruit aromas such as dry plum, black berry, liquor cherry and some intense tobacco, coffee, vanilla, and black pepper notes. On the palate, it is intense and pleasant, with a texture formed of elegant, silky, and round tannins which combined with a good freshness, provides a perfect balance. Complex compote fruit, fresh clove, and smoky notes persist on the aftertaste.

Food pairing: the perfect wine to pair with suckling pig, grilled beef or game meat stews, and mature sheep and cow cheese.

Serving temperature: between 16 and 18 °C

Recommended glass: Cabernet/Merlot from the Veritas range by Riedel
