LA LOCOMOTORA

First Vintage: 2024
Denomination: D.O. Rueda
Other wines elaborated: La Locomotora Sauvignon Blanc Ecológico, La Locomotora Crianza, La Locomotora Reserva and
La Locomotora Gran Reserva



LA LOCOMOTORA VERDEJO ECOLÓGICO

Vintage: 2024
Type of wine: Young white
Variety: 100% organic Verdejo
Grape origin: Controlled vineyards from other winegrowers in Rueda and surrounding areas.
Altitude: 700 and 800 m
Type of soil: Loose-textured soils with a high proportion of pebbles, limestone, and cobblestones
Age of the vines: 15 to 50 years
Planting density: Between 1,600 and 2,500 vines/ha
Harvest date: September 17-25 th
Elaboration: Grape entry, destemming, gentle pressing, and static settling of the must at 10°C for 24 hours. Subsequent racking and seeding with selected yeasts. Fermented in 10 to 400 hl stainless steel tanks at a controlled temperature of 15 to 17°C.
Alcohol content: 13.5% Abv.
Bottling date: April 2024
Production: 15,000 bottles

Tasting notes: It has a beautiful lemon-yellow colour with light greenish reflections. The nose offers an intense fragrance of white fruit, such as apple and white pear, as well as notes of melon, banana, and stone fruit such as yellow peach. It also offers faint hints of freshly cut grass and aniseed touches of fennel. On the palate, it surprises with its freshness and fluidity, accompanied by a soft smoothness. Notes of banana and melon, and vegetal nuances with lively and refreshing finish.
Food pairing: A delight to accompany appetizers, rice dishes, cold starters, smoked salmon, and grilled fish.
Serving temperature: between 6 and 8°C
Recommended glass: Riedel Veritas Riesling (449/15)

LA LOCOMOTORA

First Vintage: 2024
Denomination: D.O. Rueda
Other wines elaborated: La Locomotora Verdejo Ecológico, La Locomotora Sauvignon Blanc Ecológico, La Locomotora Crianza, La Locomotora Reserva and La Locomotora Gran Reserva



LA LOCOMOTORA SAUVIGNON BLANC ECOLÓGICO

Vintage: 2024
Type of wine: Young white
Variety: 100% organic Sauvignon Blanc
Grape origin: Controlled vineyards from other winegrowers in Rueda and surrounding areas.
Altitude: 720 m
Type of soil: Loose-textured soils with a high proportion of pebbles, limestone, and cobblestones
Age of the vines: 40 years
Planting density: Between 1,600 and 2,500 vines/ha
Harvest date: September12-14 th

Elaboration: Grape entry, destemming, gentle pressing, and static settling of the must at 10°C for 24 hours. Subsequent racking and seeding with selected yeasts. Fermented in 10 to 400 hl stainless steel tanks at a controlled temperature of 15 to 17°C.
Alcohol content: 13.5% Abv.
Bottling date: April 2024
Production: 5,000 bottles

Tasting notes: It has a beautiful lemon-yellow colour with light greenish reflections. The nose offers an intense fragrance of white fruit, such as apple and white pear, as well as notes of melon, banana, and stone fruit such as yellow peach. It also offers faint hints of freshly cut grass and aniseed touches of fennel. On the palate, it surprises with its freshness and fluidity, accompanied by a soft smoothness. Notes of banana and melon, and vegetal nuances with lively and refreshing finish.

Food pairing: Ideal for accompanying appetizers, baked fish, salads, and soft cow or sheep cheeses
Serving temperature: between 6 and 8°C
Recommended glass: Riedel Veritas Riesling (449/15)

LA LOCOMOTORA

First Vintage: 2012
Winemaker: Miguel Ángel de Gregorio
Denomination: D.O. Ca. Rioj
Area: Briones
Other wines elaborated: La Locomotora Verdejo Ecológico, La Locomotora Sauvignon Blanc, La Locomotora Crianza, La Locomotora Reserva and La Locomotora Gran Reserva



LA LOCOMOTORA TEMPRANILLO

Vintage: 2023
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 ºC during 6 days. Fermentation was done under controlled temperature of 28 ºC 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% 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 ºC
Recommended glass: Riedel Vinum Tempranillo

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 Verdejo Ecológico, La Locomotora Sauvignon Blanc, La Locomotora Tempranillo, La Locomotora Reserva and La Locomotora Gran Reserva



LA LOCOMOTORA CRIANZA

Vintage: 2020
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 5ºC during 6 days. Fermentation is done under controlled temperature of 28ºC 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: 13,5% 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 16ºC
Recommended glass: Riedel Vinum Tempranillo

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 Verdejo Ecológico, La Locomotora Sauvignon Blanc, La Locomotora Tempranillo, La Locomotora Crianza and La Locomotora Reserva



LA LOCOMOTORA GRAN RESERVA

Vintage: 2015
Type of wine: oak-aged red
Grape variety: 100% Tempranillo
Grape provenance: Briones
Altitude: between 415 and 600 m
Type of soil: clay with limestone substratum
Age of the vines: 45 years
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
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 ºC during 6 days. Fermentation was done under controlled temperature of 28 ºC 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: 14% Abv.

Tasting notes: It has an attractive and intense bright and limpid cherry color, with garnet reflections. The nose is complex, with aromas of ripe black fruit such as dried plum, blackberries and cherries in liquor, with a background of notes of tobacco leaf, coffee and spices such as cloves and black pepper. In the mouth it is tasty, with an elegant texture and velvety, round tannins, which together with a good freshness make it very harmonious. It is long and complex, with hints of fruit compote, smoke, spices and a chalky finish.

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 ºC
Recommended glass: Riedel Veritas Cabernet/Merlot