

# EL TRACTOR

BOTELLA No. 9.435 / 25.720



**El Tractor Vendimia Seleccionada is an attractive, modern wine, very expressive and soft on the palate. It is an excellent wine that persists over time, great to delight in special occasions.**

**Apellation:** D.O. Calificada Rioja.

**Type of wine:** Aged wine.

**Grape varieties:** 75 % Tempranillo and 25 % Graciano.

**Vineyards and harvest:** Own vineyards. Manually selected clusters and grapes in the vineyard and further selection in the cellar with the aid of a sorting table.

**Vinification:** Pre-fermentative cold maceration for a period between 48-72 hours followed by a controlled fermentation in concrete vats at a temperature that ranges between 28 °C and 30 °C (82.4 °F – 86 °F). Two daily pump-over during 8 days followed by one light pump-over every two days.

**Ageing:** 24 months in new french (90 %) and american oak (10 %) Bordeaux barrels with regular racks that take place every 6 months.

**Color:** Deep and attractive cherry red color with hints of violet.

**Aroma:** Intense ripe red-fruit and black-fruit bouquet with floral alongside with dairy notes in perfect balance with cream sweets and cacao.

**Palate:** Deep, balanced and with a high tannins content. Black fruit and lingering finish.

**Preservation:** El Tractor should be stored in a dark place at a steady temperature below 16 °C (61 °F) and at a 80 % humidity.

**Serving temperature:** Between 16 °C and 18 °C (61 °F - 64 °F).

**Recommended pairings:** Cheese, cured and red meats, vegetables, oily fish and foie.

MARQUÉS DE ARVIZA