



Tierra Agrícola Labastida El Primavera

VARIETY: 100% Tempranillo

ORIGIN: Rioja Alavesa, Spain

VINEYARD / PROCESS: Estate grown: non-irrigated, sustainable farming practices.

An approachable red naturally fermented in stainless steel vessels. El Primavera maintains its fresh, fruity character through temperature control and limiting exposure to oxygen with fewer pumpovers during fermentation. Aged 5 months in oak.

TASTING NOTES:

Rich cherry color with a primary fruit and spice profile. Minimal wood presence highlights the purity of the fruit. Fresh lifted aromas and a complex palate showing some deep savory notes preceding a long, classic finish.



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