



# LA GUARIDA DEL LOBO

TEMPRANILLO • 2024

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## VINTAGE

2024

## GRAPE VARIETY

Tempranillo

## VOLUME OF ALCOHOL

14,5% vol.

## AGING

6 meses de botella

## PRODUCTION

10.000 bottles



## A differentiating expression of fresh character.

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Wine made from selected Tempranillo clusters from one of our most exceptional terroirs of silt and calcareous clay, with north-west orientation and strictly following organic viticulture practices.

The selected clusters are vinified through a prolonged alcoholic fermentation at low temperature to preserve their maximum aromatic expression, in small steel tanks using the indigenous yeasts. Malolactic fermentation in tanks and a minimum of 3 months in the bottle rack to refine the wine before it is released to the market, when the market allows it.

## TASTING NOTES

Color: cherry red with violet tones, medium-high layer.

A new generation Rioja very fruity nose that leaves us an aromatic whirlwind of fresh red fruit, strawberries, raspberries, cherries, which exhale with floral notes of violet and light lactic notes that give a certain feeling of sweetness. Aromas of wild berries and very discreet spices provide complexity, harmony and seduction in every approach to your glass.

Nose: highlights the juiciness and ripeness of red fruit such as sour strawberry, currant and raspberry complemented by notes of black fruit such as blueberry and licorice.

The palate is extrovertedly fresh with juicy acidity, making it very fluid and agile, but with a very fine medium tannin that gives volume and amazing sapidity to the wine. Clearly fruity aftertaste with a certain mineral character of wet gypsum schist.

Pairing: You, your favorite day of the week and good conversation that you can pair with pasta, long or short, and your favorite sauce, also the pumpkin-ricotta or spinach-gorgonzola stuffed ones make you exclaim "wow". A raw red tuna in sashimi, pickled poultry and fresh vegetable dishes like a traditional escalivada also make you go "wow".





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