

VILLOTA
LASERNA — LAGUARDIA
RIOJA ALAVESA

Every day wines

Direct from our family tradition, the bold, juicy and fresh style that has always been on our table.

SELVANEVADA

Tinto

The red version of the traditional 'home wine'. The most open, cheerful and fresh representation of the entry wine. A great character linked to a place, varieties and an everyday style.

VARIETIES

81% Tempranillo, 13% Graciano, 3% Garnacha, 3% Mazuelo.

WINEMAKING

Fermented for 12 days with pumping over and délestages. Controlled maceration at the end of alcoholic fermentation. Aged for seven months in 225-liter French oak barrels. Part of the wine remains in the tank to preserve the fruit.

TASTING NOTES

A striking color intensity. Complex aromatic range, the result of the combination of varieties. Juicy and structured palate, reminds the traditional wines from Riojan villages. Fresh, vibrant, and bursting with fruit. Soft hints of spices, truffle and bushwood notes.

