

# Herrigoia



- **DO:** DOca Rioja - Rioja Alavesa
- **Variety:** Traditional Coupage , un 85 % de tempranillo and the rest Viura and Malvasia
- **Plots:** We use at least grapes from 10 different micro plots to produce this wine.
- **Viticulture:** Viticulture based on minimal interaction in the vineyard and in a fully oriented grape quality care. The wine also is certified organic viticulture.
- **Wine making:** traditional method, processing open concrete tank (Lago). Between 7 and 8 days of fermentation and aging in concrete tanks.
- **Production:** About 20.000 bottles