

Luberri Seis

THE FACTS

COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja

WINEMAKING: For this “semi-crianza” wine, the grape clusters are put into stainless steel tanks whole, without crushing or destemming, with the beginning of fermentation being intracellular. The grapes are then pressed, and the skins are macerated while alcoholic fermentation finishes. The wine is then racked in American oak barrels, where it ages for six months before bottling.

ALCOHOL BY VOLUME: 14.5%

AGING: Six months in American oak barrels

THE STORY

The Luberri winery is located in the village of Elciego, in the heart of Rioja Alavesa where they farm 35ha of old-vine tempranillo, along with some white viura and malvasia. Their vineyards are located principally between the important wine-growing villages of Elciego and Laguardia, extending to La Puebla de Labarca and Villabuena de Álava. Along with his wife María José, they started their family winery in 1991.

PHILOSOPHY: I always go straight in life and wine. This is how our wines are: honest and true. Luberri wines are land, climate, work, and tradition captured in the moment.

BIOGRAPHY: Florentino was part of the original Artadi project, where he made wines that were instrumental in the development of modern Rioja. These were the first wines that made the press take notice of Rioja’s greatness.

THE ADJECTIVES

OVERALL: medium bodied red wine

AROMAS / FLAVORS: red and black berries

MOUTHFEEL: plush, smoky, vanilla with light tannins

THE SELLING POINTS

SUSTAINABILITY: Vegan

