

# LUBERRI BIGA RIOJA CRIANZA



100% Estate-owned Tempranillo. Cherry colored. Light, friendly aromas of fresh, clean fruit, fine wood and leather. Cheerful and elegant flavors of vanilla, wood and smoke with fruity acidity. Fresh, complex and layered. Fun, lively and delicious; made to drink for pure pleasure at the table. Pair with red meats, game, aged cheeses, stewed meats and vegetables, rice dishes or mushrooms and blue cheeses.

The Luberrí winery is located in the village of Elciego, in the heart of Rioja Alavesa where they farm 86 acres of old-vine tempranillo, with some white viura and malvasia. The grapes for this wine come from the Paso de la Coxera and Carravalseca estate vineyards at 520m. The vines were planted in 1989. The soil in the vineyards is calcareous clay.

A first grape selection is made in the vineyard when they are hand-harvested, and another in the cellar as the grapes come in. The juice is fermented in stainless steel tanks, with a maceration of ten days. The wine is then racked into French and American oak barrels for 12 months of aging.

Florentino Martínez Monje, the incredible force behind Luberrí, is a jovial and mercurial spirit with a heart the size of Rioja. He is also a serious winemaker, a self-made cosechero who is so talented he often makes his craft look easy. In reality, he is one of the most respected farmers in Rioja because he grew up in the vineyards and understands his landscape better than almost anyone alive. Florentino and his wife María José started their family winery in 1991. Florentino wanted to make wines which expressed the truth and gastronomy of his native Basque region. Wines that make people happy. In the winery, Florentino participates in all aspects of the production, but his true passion lies in his work in the vineyards. All the plots are farmed ecologically, with each individual vineyard site fermented and vinified separately. All of the cuvées at Luberrí are well-considered blends of specific neighboring parcels that yield a certain individual personality for each wine. Essentially all of the wines from Luberrí are single-vineyard expressions.

The next generation at Luberrí is led by Florentino's two daughters Miren and Laura, with Laura's husband Carlos taking on a key role in the cellar, ensuring Luberrí will be a family affair for generations to come.

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## Tasting Note:

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100% Tempranillo. Light, friendly aromas of fruit, wood & leather; cheerful & elegant flavors of vanilla, wood & smoke with fruity acidity; fresh, complex & layered; fun, lively & delicious; pure pleasure.

## Shelf Talker:



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