



## GRAN FAMILIA

### RIOJA GRAN FAMILIA - ORGANIC

RIOJA DOC, SPAIN

TEMPRANILLO

*Gran Familia comes from Bodegas Castillo de Fuenmayor, located near Briones at the heart of Rioja Alta. This classic Rioja red wine is made from organic grapes and is certified organic CPAER (Consejo de la Producción Agraria Ecológica de La Rioja). The winery belongs to a family with one of the longest traditions in Rioja winemaking and our winemaker has access to some of the finest wines in the region.*

#### WINEMAKING & VINEYARDS

WINEMAKER: ALFREDO GONZALEZ

WINERY: BODEGAS CASTILLO DE FUENMAYOR

The vines, with an average age of 25 years, are from a select group of growers and are cultivated sustainably in top class Rioja Alta vineyards with soils composed of clay and limestone. The grapes are picked between mid-September and the end of October. The juice is fermented in stainless steel tanks with the temperature controlled at 26 °C. When fermentation is complete, the wine is racked into barrels for 8 months. Selection of barrels is of particular importance in Rioja where oak is such a critical element in winemaking. We chose to put 50% of the wine into American oak barrels and 50% into French oak barrels for 8 months. This results in a perfect balance of fruit and oak.

#### TASTING NOTES

It is a bright cherry red wine with garnet tints. Ripe red fruit with sweet herbs and hints of spice. This is a savory wine with hints of herb, spicy fruit and fresh acidity. A touch of vanilla leads to a rounded lingering finish.

#### FOOD MATCH

A great accompaniment to grilled meats, cheese, creamy rice dishes and pasta.

#### OAK MATURATION

8 months in a combination of American and French oak barrels.



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Sales contact: 703-727-0641 [sales@welloiledwineco.com](mailto:sales@welloiledwineco.com)

