

A bottle of Rioja Vega Reserva wine is positioned in the lower-left foreground. The bottle has a dark red body and a gold-colored foil cap. A gold band around the neck features the words "RIOJA VEGA" at the top and "RESERVA" repeated three times below it. In the background, a detailed black-and-white architectural sketch depicts a large, multi-story estate building with numerous windows and a central tower-like structure, surrounded by trees and a lawn.



The soils are clay – silt – loam based with an abundance of pebble stones, which favour the quality of the tannins in the wines, increasing their ageing potential. The subsoil offers good drainage, with cracks that allow the roots of the vines to penetrate deeply in search of water and nutrients, helping consistency and body in the resulting wines. They allow for fine wine making and the development of true Tempranillo varietal character.



After malolactic fermentation and racking took place coupage. Ageing is made two years in American oak barrels, followed by at least one years ageing in the bottle.



RIOJA 1882 VEGA