

A bottle of Rioja Vega Reserva wine is positioned in the foreground on the left. The bottle has a dark red body and a gold-colored foil cap. The label on the bottle is partially visible, showing the text "RIOJA VEGA" and "RESERVA". In the background, there is a detailed black and white sketch of a large, multi-story estate building with a tiled roof, surrounded by trees and a lawn. The word "RESERVA" is written in large, bold, gold letters in the top right corner of the image.



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