

Xavier Flouret™

Fé 2012



WINEMAKER

Loli Casado

WINERY NAME

Bodegas Loli Casado

APPELLATION

Rioja Alavesa Reserva

COUNTRY

Spain

GRAPE VARIETIES

Tempranillo 90% - Graciano 5%
Mazuelo 5%

HISTORY

Founded in 1970 by Loli's grandfather the vineyards now cover just over 40 hectares. The winery has found a balance between the traditional methods alongside more recent innovations.

TERROIR

The vines are planted on a very chalky clay soil. The temperature averages 12-13°C and the annual rainfall is around 500 liters/m². The area has a mixture of Atlantic and Mediterranean climatic influences with light rainfall due to the moist breezes in July and August. The vines are planted on south-facing slopes at an altitude averaging 700 meters.

VITICULTURE & VINIFICATION

This wine is only made in the finest vintages. The hand-picked grapes, from 60 to 80 year-old vines, are received at the winery, destemmed, and transferred to the fermentation tanks within 30 minutes after being picked, and are then fermented at a maximum temperature of 28°C. Maceration for 4 days.

AGING

The wine is aged in fine grained American oak barrels for 24 months (12 months in new oak barrels and an additional 12 months in 3-year-old barrels., and a further 18 months in the bottle.

VINTAGE

A mild winter with dry weather. This meant early budding for the vines but a balanced spring with rain kept the development steady. The summer was hot and dry so the grapes ripened well. Harvest had healthy, mature, and well-balanced grapes.

STYLE

Eye: Bright, intense cherry red.

Nose: Red fruits stand out (blackberry, redcurrant), with toasted and chocolate hints that balance the wine.

Palate: Well-rounded, structured, and meaty.

FOOD PAIRING

Delicious with red meats, poultry, meat stews and aged cheeses.

WHEN TO DRINK

Now and up to 10 years, all year long.

TECHNICALS

Alcohol: 14.5%, Total acidity: 5.06g/l, PH: 3.60, Residual sugar: 1.2g/l