

Inedito



Rioja

3/3

Red

Bodegas Lacus, a 15 ha vineyard, was founded by Luis Arnedo, an adventurous young man with a deep respect for the land & the centuries-old traditions of Rioja. He created his first bottling of Inédito 3/3 in '05. Olivier Riviere, a French man from Cognac who studied winemaking & worked in numerous vineyards throughout his native France before moving to Spain is now consulting for Luis Arnedo. Before '05, Luis had sold his grapes to a negotiant. Together they have created an easy-drinking & elegant unoaked Rioja with minimal intervention in the vineyards & winery.

Sustainable

Pruning Method: Cordon & Gobelet

Varietals

Inédito 3/3:

Yields: 35 hl/ha

Soil

Clay & Limestone

Vinification: The grapes are hand harvested & hand selected in mid to late September. The fruit undergoes a cool maceration for ten days & fermentation takes place in temperature controlled stainless steel tanks. The wine is aged in stainless steel & is bottled nine months later without direct filtration.

Age of Vines 5 to 40 years

Pairing

Enjoy with chicken dishes, aged meats, roast pork, hearty pasta & lighter cheeses.

Tasting Note: Light purple in the glass with buoyant plum & baking chocolate notes. Made in the Roble style this is an easy drinking Rioja with plenty of forward fruit, moderate acidity & easy tannins.