



Asúa, 2018

Rioja DOC Reserva

Country of origin
Spain

Grapes
Tempranillo

Serving temperature
16 - 18°C

Allergen notice
Contains sulphites

Alcohol content
14.00%

Character

A brilliant garnet red wine with aromas of ripe black fruits and liquorice, along with some smoky and earthy notes. On the palate it is wonderfully fresh, with some spicy vanilla, chocolate, cocoa and tobacco flavours.

Wine type



Lingering wines

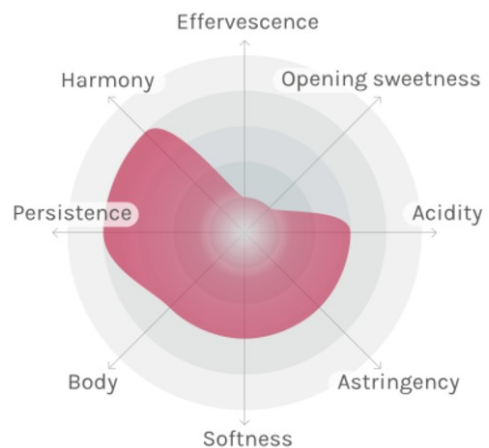


Full-bodied wines

Producer

Asua

As long ago as 1879, the brothers Eusebio and Raimundo Real de Asua from Bilbao started growing grapes in the little village of Haro in Rioja; their new bodega was built for them by Gustave Eiffel. The wines of Asúa are a tribute to this pioneering age: fruity, very elegant wines with clear barrique notes. They are made from carefully selected, hand-picked grapes that thrive on soils with calcareous loam and ferruginous clay. The grapes are able to ripen slowly thanks to the Atlantic influence, with significant temperature fluctuations between day and night in late summer; this preserves their freshness and elegance. A series of pictures by multi-talented artist Eduardo Arroyo Rodríguez was chosen for the labels, telling the story of the bodega and its founder.



Foodpairing

