



# BODEGAS MEDRANO IRAZU



## LUIS MEDRANO

### Tasting Notes:

Luis Medrano is the selection of the best grapes at the winery, vines that are more than 45 years old and with yields of 2500-3000 Kg/ha. Amador Medrano chooses the most suitable plot or plots, depending on the climate, diseases, etc. each year.

Produced in French oak vats, cold macerated for two days before continuing the fermentation for a further 26 days at temperatures of no more than 28º.

Malolactic fermentation takes place in new French oak barrels, being decanted into other new French oak barrels once the process has finished, spending a total of eleven months in barrels before being bottled.

Vol.; 13´5%. Tempranillo Varietal 100%.



BODEGAS MEDRANO IRAZU • ELVILLAR • ESPAÑA

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