

**GRAFT**  
WINE COMPANY

# LAVENTURA RIOJA LANAVE / MACROBERT & CANALS S.L. / 2019 / RIOJA / SPAIN

+44 (0)20 3490 1210 | hello@graftwine.co.uk | www.graftwine.co.uk | @GraftWine

## PRODUCER

A small family wine cellar MacRobert & Canals producing high quality wines in Rioja. Baptised first as "Laventura" in 2013 combining "aventura" and "ventura". This small family cellar has been recently re-named MacRobert and Canals after the winemaker Bryan MacRobert and his father-in-law Fernando Canals.



## VITICULTURE + VINIFICATION

Vineyards with old dry land cultivated bush vines are sourced from the three subregions in the D.O.Ca. Rioja. This wine is a blend of the three sub regions Rioja Alta, Rioja Alavesa and Rioja Oriental. The grapes are de-stemmed and fermented naturally in open top fermenters. after 2-3 weeks they are pressed and aged in tank or in barrel. Natural yeasts are used with one pump-over a day. Low extraction is used on this wine to allow for soft gentle tannin and good fruit. Malolactic fermentation is carried out with the natural bacteria in the cellar. The oak is used to stabilise the wine and not to add oak flavour to the wine.

## TASTING NOTE

This wine has a medium purple colour, dominated by primary fruit aromas of strawberries, cherries and black berries. The palate is light and textured with soft and balanced tannin. Good acidity, body and length. This is Bryan MacRobert's take on juicy, precise, modern Rioja Tinto.

## FACTS + STATS

WINEMAKER	BRYAN MACROBERT
VARIETIES	40% GARNACHA TINTA, 30% TEMPRANILLO, 30% MAZUELO
APPELLATION	RIOJA
CLOSURE	AGGLOMERATED CORK
ALCOHOL	13.5%
SUGAR	1.6 G/L
TOTAL ACIDITY	5.7 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	80 MG/L
CASE SIZE	12

