



Luberri, Rioja Alavesa

Luberri

D.O.Ca. Rioja

Seis de Luberri 2006

In the Rioja Alavesa town of Elciego, Florentino Martinez Monje toils away at his Luberri winery. He founded the winery in 1991 after leaving his position as the original winemaker for Artadi. Florentino is very hands-on with his Luberri wines. Overseeing every step of the winemaking process, he ensures that great care is being taken with his wine. But Florentino's true passion is not to be locked up in the winery but to be in the vineyards, farming the land. He has a non-interventionalist approach to his vineyards, preferring the fruit to grow naturally in accordance with the microclimate here in Elciego. He keeps yields low and ensures that the fruit is concentrated and healthy, and each vineyard site is vinified separately so that the wines may preserve the characteristics of their unique grapes. Florentino then blends these separate tanks to produce wines such as his Seis de Luberri. After six months of aging in French and American oak the wine is bottled. Seis de Luberri exhibits bright cherry fruit that is surrounded by spices with a rich mouth-feel that is full of sweet, round fruit and complementary spicy wood tones.

Wine: Seis de Luberri 2006
Grapes: 100% Tempranillo
Vine age: 15 to 25 years
Soil: Chalky clay
Farming: Sustainable
Vinification: Aged for 6 months in French and American oak.
Production: 2,000 cases

Suggested Retail Price: \$20 per bottle

seis

RIOJA
Denominacion de Origen Calificada

