



BIGA DE LUBERRI

VARIETIES

Tempranillo 100%

HARVEST

First fortnight of October.

VINIFICATION

Traditional method, fermented at a controlled temperature of 30°C and macerated for 10 days.

TASTING NOTES

Biga is a wine with a medium-depth cherry color that reflects a modern aging process, where fruit predominates and noble wood imparts complexity.

On the nose, delicate aromas of fresh and clean fruit emerge, accompanied by hints of leather, spices, and fine woods.

On the palate, it is light, friendly, with a refreshing touch.

PAIRING

Suitable for white and red meats, lamb, pork, beef roasts, game, poultry, stewed meats, rice dishes, stewed legumes, mushrooms, cured and blue cheeses.

CONSUMPTION

Best enjoyed immediately, with positive development in the bottle over the next 5 years.

ALCOHOL CONTENT

14.0%



Red
Crianza



Tempranillo
100%



14.0%



12
months