

LAVENTURA 'LA NAVE'

Rioja, Spain

AB +816446 BC +84503 12x750ml



90 points, Robert Parker's Wine Advocate (2020)

"The red 2020 La Nave mixes grapes and zones, approximately one-third each Garnacha, Tempranillo and Mazuelo, and has moderate ripeness and 13.5% alcohol. It fermented in concrete with indigenous yeasts, where it matured for a few months. It's serious, austere and a bit reductive/flinty, in need of some air, with a medium-bodied palate and fine and chalky tannins. 8,550 bottles were filled in August 2021."

Grapes - 50% Tempranillo, 50% Garnacha

Vineyards - Tudelilla, Cárdenas and Laguardia. It is made from grapes from old vineyards in villages located in the three sub-areas of the D.O.Ca Rioja: Rioja Alta, Rioja Oriental and Rioja Alavesa. A traditional blend of areas and varieties, such as the most iconic Rioja wines, that showcase the diversity of La Rioja. The vineyards are worked using traditional methods. All grapes hand-harvested, hand-sorted and fermented in temperature-regulated tanks, allowing for better control of each fermentation. With a focus on soil and plant health and a return to artisanal winemaking, MacRobert and Canals wines are an elegant and welcome antithesis to factory winemaking.

Winemaking - Grapes are handpicked, and naturally fermented on the skins with natural yeasts in concrete vats where matured for 12 months until bottling.

Tasting Notes - Medium ruby colour dominated by fruit aromas of strawberry, cherries and black berries. The palate is light and textured with a soft and balanced tannin. Good acidity, body and length. Bright, fresh, juicily expressive red that's far removed from the overtly oaked examples we have come to expect of Rioja. The tannins are really soft, the mouthfeel effortlessly smooth. Think of it like Rioja meets top-class Cru Beaujolais.