



Monte Laturce s.l.



PLATINUM PRIMERO • red wine  
Denominación de Origen Calificada Rioja

Platinum

PRIMERO RED

## Vines and microclimate

Platinum comes from a terroir situated in the centre of the D.O.Ca. Rioja appellation, in the foothills of Monte Laturce. It was planted 40 years ago and consists of a large number of different varieties among which we should mention in particular tempranillo, graciano and garnacha for their noble and historic tradition. Average yield from these vines is 4000 kg/Ha. Their unusual location on a hilltop with a north-south orientation is a treasure from the point of view of vine growing. The height of the vineyard is 650 metres. The local wind, the ever-present cierzo, has a cooling effect on the vines and delays maturation, as well as ensuring the absence of endemic diseases.

## Tasting notes

Medium depth of colour, cherry red with a purplish rim revealing its youth. Lots of thick, red tears. Highly aromatic nose in which you can find dried fruits like figs, dried apricots, prunes, quince and spices such as cinnamon and vanilla. All this over an underlying floral background of violets and mint. It is a wine with good backbone and a fresh attack which evolves into a wine full of rich nuances. Full retronasal aromas of flowers and ripe fruit with a sweet aftertaste recalling cinnamon and toast. It is a special wine, complex and very elegant.

## Production

The average annual production of Platinum Primero Red is around 5000 bottles.

## Characteristics of the wine

varieties	ageing
50% Garnacha 20% Tempranillo 15% Graciano	28 days' maceration and 5 months in new casks made of American and French oak.

alcoholic strenght	serving temperature
13.0	18 to 20°C

## food tips

Ideal to serve with grilled meats and casseroles of red meat. Perfect for drinking during a relaxed conversation with friends after a meal.