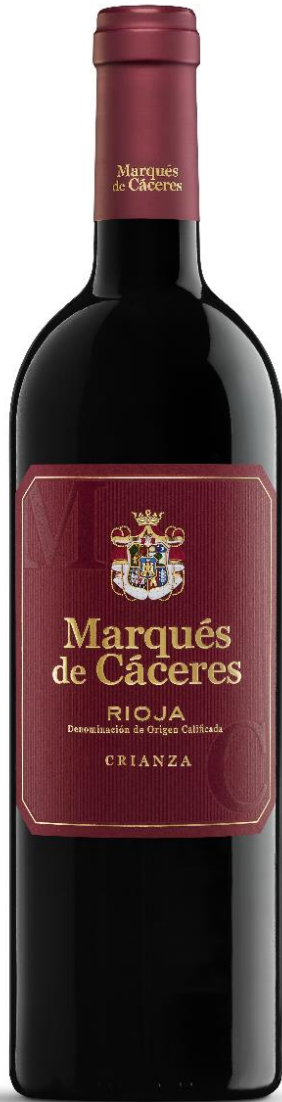


CRIANZA

2014

D.O.Ca. RIOJA



VINEYARDS AND YIELDS

Selection of parcels from 15-25 year-old vineyards, located in Rioja Alta (85%) and Rioja Alavesa (15%). Low yields of 35HL/HA on average.

SOIL

Mainly clay and limestone. Some parcels in Rioja Alta with ferrous subsoil.

PREDOMINANT CLIMATE

Mild, Atlantic climate with marked seasons.

HARVESTING

100% manual, parcel by parcel.

VINIFICATION

The grapes are de-stemmed and crushed. Alcoholic fermentation at controlled temperatures starting off at 10°C to reach 28°C. Prolonged skin-contact maceration up to 20 days. Malolactic fermentation in stainless-steel tanks. Once this process has finalised, the wines are put into barrels for ageing with racking every six months.

TOTAL TIME IN BARREL

12 months in French (60%) and American (40%) oak barrels, split equally between, new barrels and 2, 3, & 4 year-old (maximum) barrels.

AGEING IN BOTTLE

1 year minimum before release.

TASTING NOTES

The flagship wine of its category, true to its style year after year. Black cherry colour with ruby red highlights of medium intensity. On the nose, balsamic notes, red berry fruits, toasted bread and cocoa. A touch of spice in the mouth with notes of vanilla and succulent fruit. Balanced complexity.

Serve at 16°C.

ABV:13,5%.

RELEASE DATE

January 2018



GRAPE VARIETIES

85% Tempranillo, 10% Garnacha tinta, 5% Graciano

WINEMAKERS, TRADITIONAL RANGE WINES

*Fernando Costa, Emilio González
& Manuel Iribarnegaray*

