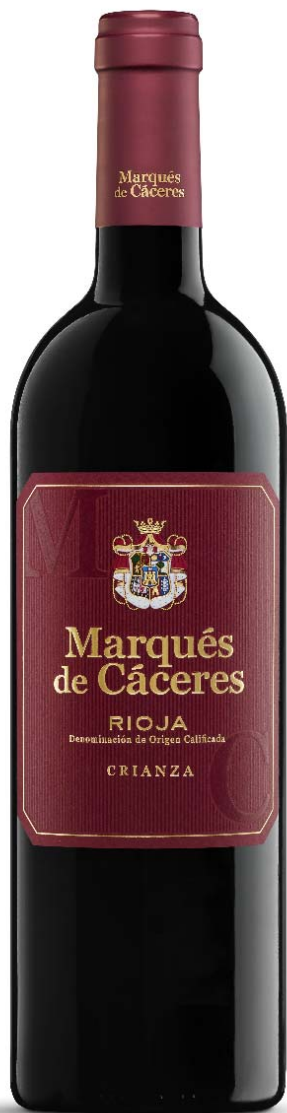


CRIANZA

2013

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.

HARVEST

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

Bright, cherry-red colour. Intense bouquet with a refined trace of fruit and discreet toasted notes. Good structure in the mouth with mature fruit flavours that highlight its pleasant fullness. A superb Crianza from a vintage where our choice of vineyards was even more selective so as to extract in full the personality of the grapes.

Serve at 16°C.

ABV: 13.5%.

RELEASE DATE

January 2017

GRAPE VARIETIES

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

WINEMAKERS, TRADITIONAL RANGE WINES

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