

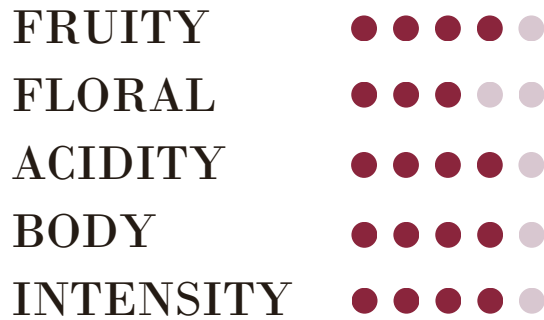


Crianza 2020

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE



TERROIR

Varieties: 100% Tempranillo

Altitude: 490 – 550m.

Soil: clay and alluvium on the surface
own vineyards

2020 VINTAGE


Characterized by spring precipitation. Temperatures similar to the 2019 vintage. Vegetative cycle advanced by about 10 days due to high temperatures in spring. Very good vegetative condition of the vines at the time of harvesting with a staggered and organized harvest. Grape health in very good condition upon entering the winery. Vintage rating: Very good.


VINIFICATION


Traditional method: pre-fermentative maceration and fermentation at a controlled temperature.

Ageing: American oak barrels for 12 months and subsequent rest in the bottle to finish its refinement.

TASTING NOTES

 High layer ruby red color, clean and bright.

 Nose with aromas of black fruit (blackberries, currants and blackberries) and aromatic plants with soft toasted notes, including confectionery and cocoa.

 Black fruit on the palate, expressive and ripe, showing its elegant structure and character.

FOOD PAIRING

Pair it with rice dishes featuring pork or rabbit. It's a perfect companion for chicken stew or roasted chicken. It's also ideal for any legume-based dish.

Serving temperature 16-18°C

ABV: 14,5%



ZINIO
BODEGAS