

Crianza 2022

DOCa. RIOJA

SUBZONA RIOJA ALTA

# **PROFILE**

FRUITY
FLORAL
ACIDITY
BODY
INTENSITY

# **AWARDS**

GUÍA VEREMA	2019	91
JAMES SUCKLING	2014	92
JAMES SUCKLING	2015	91

#### TERROIR

Varieties: 100% Tempranillo

Altitude: 490 - 550m.

Soil: clay and alluvium on the surface

own vineyards

## **2022 VINTAGE**

Except for March and April, which were cold months, the rest of the months have been warmer than normal, especially May, July and October, which were extremely hot. Recording historical records. Very little rainfall throughout the year. Half of that registered in 2021.

Early development of the vineyard and early harvest due to high temperatures.

#### 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

- This wine dazzles with a bright red color and a medium-high intensity layer, clean and brilliantly luminous.
- On the nose, it reveals aromatic complexity with notes of ripe red fruits, accompanied by herbal nuances and subtle hints of vanilla. Delicate aromas of toasted nuts add depth.
- On the palate, it is silky, with a balanced structure and an aromatic persistence that leaves an elegant and memorable finish.

### 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%





