



CRIANZA

2018

D.O.Ca. RIOJA



VINEYARDS - YIELDS

A selection of small plots in Rioja Alta and Rioja Alavesa producing low yields from older vineyards which are hand-picked.

VINTAGE

2018 was a year of abundant rainfall throughout the winter and spring, providing sufficient water levels guaranteeing a healthy growth pattern in the midst of a particularly hot, dry summer.

SOILS

Predominantly clayey-limestone. Parcels in Rioja Alta with ferrous under-soil but far more chalky in Rioja Alavesa.

HARVEST

100% manual, harvested according to the degree of ripeness of each particular selection of grapes or a specific area.

VINIFICATION

The grapes are meticulously destemmed and fermented in stainless steel tanks at controlled temperatures. Maceration on the skins lasts around 20 days, in order to extract colour, aromas and flavours. Malolactic fermentation is carried out in new oak barrels and stainless steel tanks, determined on both the vineyards and regions of production. On completion, the wines are left to settle in oak barrels and are racked every 6 months.

TOTAL TIME IN BARREL

12 months in French (60%) and American (40%) oak barrels. The barrels are made up of 25% new oak, 25% where two wines were aged, and the other 50% with a maximum of three to four wines.

AGEING IN BOTTLE

Minimum of 1 year in bottle prior to commercialisation.

TASTING NOTES

A beautiful colour with bright highlights. On the nose, fine notes of toasted wood and spices, combined with candied red fruits against a liquorice background. In the mouth it's full-bodied, lush, with a backdrop of ripened fruit and mild, refined tannins. Long, velvety finish.

Suitable for Vegans

Serving temperature 16 °C.

Alcohol content: 14% Vol.

MARKET LAUNCH

November 2021



VARIETIES
Mainly Tempranillo, with some small amounts of Garnacha Tinta and Graciano.

OENOLOGISTS
Fernando Costa,
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