



B O D E G A S
DOMINIO DE BERZAL



Crianza

One of the most highly valued Rioja Crianzas by Guides and the best wine critics.

The grape comes from various vineyards over 40 years old. This wine is of exceptional quality thanks to the highly controlled, selective production process.

Technical Description

Vintage: Manual.

Varieties: 95% Tempranillo and 5% Graciano.

Method: Stalk removing.

Alcoholic Fermentation: 12 days at temperatures no higher than 30° C.

Malolactic Fermentation: In stainless steel tank.

Ageing: 17 months in French and American oak barrels.

Tasting Note

Colour: Intense cherry red with a high depth with no changes around the outer edges.

Nose: Without swirling the glass, we can appreciate ripe black fruits mixed with slight, elegant roasted notes. Swirling the glass brings out mineral aromas and wild berries, mixed closely with vanilla and cedar notes.

Palate: The initial sensation is warm, sweet and consuming, the mid-palate is marked by ripe red and black berry flavours, mixed together with mature, elegant tannins. The aftertaste is long-lasting and pleasant thanks to its good level of acidity.

Recommendations

Ideal drinking temperature: 17° C.

Pairing: Cold meats, grilled fish and meat, as well as small game.

Latest Awards

- Silver Medal in the Brussels Concours Mondial 2013.
- Gold Medal in the Catavinum World Wine & Spirits Competition 2013.
- 89 points in the Peñín Spanish Wine Guide 2013.
- Honours List (8.25 points out of 10) in the Gourmets Best Spanish Wines Guide 2013.
- Gold Medal in the Awards Nuevo Vino 2015
- 2nd prize in the Rioja Alavesa Wine Harvest Festival 2016.