



CRIANZA

ROIJA, SPAIN

TASTING NOTES

Cherry red with ruby tones, clean and bright. Complex aromas of oak and ripe fruit with a smooth, balanced palate, fresh acidity, and a pleasant fruity finish.

FOOD PAIRINGS

Game dishes, roasts and red meats, as well as cured cheeses and sausages.

VINIFICATION

Fermented for 14 days in stainless steel vats at 28°C with daily pumping over. Aged 12 months in 225L oak barrels (70% American oak, 30% French oak) with regular racking.

VARIETALS	Tempranillo
HARVEST	First week of October
ALCOHOL	14.5%
SERVING TEMP	14°C-16°C