



CLASIC – SEMI CRIANZA 2019

We choose vineyards with very low yield to obtain a fresh and young wine with an amazing body.

Varieties	100% Tempranillo
Altitud	425 meters
Harvest	Manual
Elaboration	Alcoholic fermentation in inox with temperature controlled and it ages in french oak for 6 months.
Alcohol degree	14%
DOCa	Rioja
Sub zona	Rioja Alta



TASTING NOTES

VISUAL: Picota cherry, medium body.

NOSE: Cherries, black berries, licorice, cotton candy, strewberry yogur, balsamic and lactic.

MOUTH: Body and density, balance, good acidity. Easy to drink.

PAIRING

Any smooth food, tapas, aperirifs and meat.