



CLASIC – CRIANZA 2018

With vines older than 30 years in river stone soils we make this classic crianza wine.

Varietee:	100% Tempranillo
Altitud	436 meters
Harvest	Manual
Elaboration	Alcoholic fermentation in inox with temperature controlled. Ages in fresh oak for 14 months. Resting in bottle for 1 year.
Alcohol degree	13%
DOCa	Rioja
Sub zona	Rioja Alta



TASTING NOTES

VISUAL: Bright and clean, medium body. Light picota cherry.

NOSE: Very well integrated oak, coconut yogurt and pineapple.

MOUTH: Fresh, smooth, balanced and persistent.

PAIRING

Tapas, White meats and stews.