

1808 CRIANZA



VARIETY	Tempranillo 100%
ORIGIN	Vineyards around Laguardia, in the heart of the Rioja Alavesa. Designations of Origins and Control Board RIOJA. Spain.
HARVEST	Hand Picked
ALCOHOL CONTENT	13,5% Vol.
ELABORATION	Alcohol fermentation carried out at 29°C (84F) in stainless steel fermentation tanks using native yeast. Complete malolactic fermentation with its lees. In American oak barrel for twelve months.
MACERATION	Maceration for 21 days in stainless steel vats.
OAK	In American oak barrel for twelve months.
AGING IN BOTTLE	For six months.
TASTING NOTES	Medium intensity dark red picota cherry color with a thin layer of purple nuances. Good intensity red fruit aromas (cherry very well conjugated with plum and figs) with floral freshness of the violet. Aeration integrates aromatic notes delicately accompanied by notes of fondant. Fleshy rich mouth with fresh acidity. Full-bodied, with vivid and well balanced tannins. Elegant and long finish dueto fruit and wood harmony.
FOOD PAIRING	Roast beef with roast potatoes, Golden cod, Brie Cheese.