



No. 5 Crianza

Varietal Blend: 100% Tempranillo
Vintage: 2018
D.O.: Rioja
Sub-region: Rioja Alta
Classification: Crianza
Winemaker: Azucena Hervella
Winery: Criadores de Rioja
Age of Vines: 20 years old
Vineyard location: Alberite and Villamediana de Iregua, Central Rioja
Soil: Clay-Limestone and Alluvial

TASTING NOTES

Color: Ox-blood rim with a ruby core
Nose: Ripe red fruits with cinnamon and vanilla from the barrel
Palate: Fresh and fruity with an elegant and complex structure
Finish: Silky and persistent finish with a touch of spice

ELABORATION

Pre-fermentation maceration: 24 hours at 68°F
Alcoholic fermentation: 10 days, stainless steel at 82.4°F
Malolactic fermentation: Yes
Aging: 12 months in American oak barrels, then 12 months in bottle

VINEYARD & VINIFICATION

In central Rioja, the climate is a unique confluence of Continental, Mediterranean and Atlantic. The grapes are hand-harvested in mid-September from bush trained vineyards in the sub-region of Rioja Alta. The ripe grapes are then fermented in temperature controlled stainless steel tanks at 82.4°F. Following fermentation and several days maceration, the wine is aged in American oak barrels for 12 months. This results in the perfect balance of fruit and oak flavors.

TECHNICAL DATA

ABV: 13% RS: 1.4 G/L pH: 3.67

