



ANCIANO RIOJA RESERVA

RIOJA RESERVA 2016
RIOJA DOC – SPAIN

Anciano Rioja Reserva comes from leading producer Criadores de Rioja located near Logroño, at the heart of Rioja Alta. The winery belongs to a family with one of the longest traditions in Rioja winemaking and our winemaker has access to some of the finest wines in Rioja. Reserva wines are aged for a minimum of 3 years with at least 1 year in oak barrels and 6 months in bottle.

WINEMAKING & VINEYARDS

WINEMAKER: AZUCENA HERVELLA
WINERY: CRIADORES DE RIOJA

In central Rioja, grapes are harvested in late September from a selection of low-yielding bush-trained vines with an average age of 35 years. The vineyards are planted on gravel and sandy soils. Ripe, selected grapes are fermented in stainless steel tanks with the temperature controlled at 28° C, with maceration of a week to extract color and flavors. Following fermentation, the wine is aged in American oak barrels for 18 months.

TASTING NOTES

Cherry red color with a thin terracotta edge, reflecting longer barrel age. Complex aromas of dark fruits, toffee and balsamic as well as some mineral notes. Silky, refreshing, well balanced fruit and noticeable spicy oak characteristics. Elegant, persistent, satisfying finish. Ageing potential 5-8 years. Suitable for Vegetarians and Vegans.

FOOD MATCH

Outstanding with red meats, especially roast lamb. Also pairs well with game, casseroles and fine cheeses.

TECHNICAL DATA

VARIETIES: 100% Tempranillo
ALC: 13%
RS: 1.2 G/L
PH: 3.6
MALOLACTIC: Yes



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