



RIOJA GARNACHA

Varietal Blend: 100% Garnacha
Vintage: 2022
D.O.: Rioja
Sub-region: Rioja Central and Oriental
Classification: DOC
Winemaker: Azucena Hervella
Winery: Criadores de Rioja
Vineyard location: Alberite and Villamediana de Iregua
Soil: Alluvial, Ferrous, Clay

TASTING NOTES

Color: Ruby red
Nose: Ripe berry and sweet wild flower aromas
Palate: Silky and bright with tart red cherry notes
Finish: Rounded tannins, easy drinking

ELABORATION

Pre-fermentation maceration: 24 hours at 68°F
Alcoholic fermentation: 10 days. stainless steel at 82.4°F
Malolactic fermentation: Yes
Aging: 3 months on lees

VINEYARD & VINIFICATION

Mature vines are grown in premium high altitude (500-700m) vineyards on gravel and sandy soils in Central Rioja and Rioja Oriental. Hand-harvested when perfectly ripe in late September. At the winery, a cold pre-maceration takes place in stainless steel tanks for a short time, followed by alcoholic fermentation below 28°C and a light pump-over. Full malolactic fermentation occurs.

Suitable for Vegetarians and Vegans.

TECHNICAL DATA

ABV: 14%

RS: 1.9 G/L

pH: 3.4

