

CRIANZA 2016

AN UPDATED CLASSIC, AGED IN AMERICAN OAK BARRELS,
VERSATILE, FRUITY, BALANCED, IRREPLACEABLE ON OUR TABLE.



VARIETY

100% Tempranillo



2016 HARVEST

The growth cycle of the 2016 vintage was characterised by a general delay of 15 days compared to a typical year. After a very cold end to the winter, budburst began in the first week in April. Spring saw the arrival of abundant showers. In general, fruit setting progressed with no problems with good signs of fertility. The summer was very dry, especially during the final stages of the vineyards' evolution when temperatures were high. The vegetative condition was not affected by the lack of water thanks to the rainfall which had accumulated during the whole cycle. Total rainfall was at levels above the average figure so sufficient reserves were provided for the long ripening of the vines. Harvesting has been completed without any problems, in excellent weather conditions and producing very good quality fruit.



WINEMAKING AND AGEING

This may be the wine with the greatest consistency of the entire range. The secret is in the monitoring during the entire growing period of each plot and in harvesting each vineyard at the optimum time. Two other key points are the separate fermentation of the fruit from each terroir, the final assemblage of the wines before ageing and in each of the racking operations. The fermentation temperatures are controlled up to 28-29° C and the devatting is fast when it is perceived that the colour extraction (anthocyanic pigments and tannins) has reached optimal levels.



TASTING NOTES

Ruby colour with violet hues and medium depth of colour. Clear and bright with tears down the sides of the glass. A clean, open nose. Medium aromatic intensity, Red- and black-berried fruit mingling with aromas of liquorice, ginger and dry leaves. The time spent in the cask has left aromas of sweet spices, vanilla, cumin, bakers' shop nuances and hazelnuts. The palate is medium intensity, with good length and well-integrated acidity. In conclusion, it is a balanced, harmonious wine, still improving but ready to be enjoyed now.



SERVICE AND PAIRING

Best served between 16° C and 18° C. Crianza is an excellent accompaniment to cold meats, mild cheeses and a great variety of meats like lamb and even blue fish.