

SIDE BY SIDE

CRIANZA 2017

VINEYARD: Rioja Alta & Rioja Alavesa

VARIETY: 100% Tempranillo

D.O.: Calificada Rioja

CATEGORY: Crianza

ALCOHOL DEGREE: 13,5% v/v.

TOTAL ACIDITY: 5,2 g/l. Tártrica

HARVEST DATE: 3rd week of September

BOTTLING DATE: October 2019

VINIFICATION: Fermentation in stainless steel tanks with temperature control. Maceration for 17 days

AGEING: 12 months in American oak- tree barrel



VINTAGE REPORT

This vintage is marked by the frosts in the spring, and for the large water shortage that led us to a very early harvest. Only the autumn rains brought humidity to the soil. An extremely mild winter without rainfalls preceded a spring of also very short rainfall. May and June had rains just to keep a minimum hydric level in the plant. In August we anticipated a very early harvest and just at the end of the month a water storm offered us 40 liters per square meter which was extremely good for the plant and for the harvest. As a result the perfect maturity came some days later.

TASTING NOTES

Colour:

Medium-high intensity, purple red color and bluish rim. Dense and colourful leg.

Nose:

Aromas to blackberry and bilberry together with spicy tones (clove and cinnamon) from the American oak-tree, mild tobacco and light balsamic notes. The Tempranillo variety showing its typical elegance and complexity.

Palate:

Of the three tasting phases, this is the one with a highest score, showing a wide, fresh and silky attack, developing a great volume and structure. Long and tasty ending with an extraordinary after-nose aroma.

Food Pairing:

Medium-aged cheeses. White and red meats. Lamb, cooked fishes and stews such as tuna with potatoes, beans, and beans with partridge.