

Entari

Crianza Red Wine (D.O.Ca. Rioja)

Grape Variety:

100% Tempranillo. Picked by hand.

Vineyards:

Located in Ábalos and San Vicente de la Sonsierra, Rioja Alta. Clay and Limestone soil.

Vinification:

Bunches are carefully sorted on the selection table, and then destemmed and transferred to a tank for skin-contact maceration. After several days, tumultuous fermentation starts in the liquid found underneath the cap of skins floating on the surface.

Automatic pumping-over and punching-down allow the tannins and colour to be extracted from the grape skins. The entire fermentation is temperature-controlled in order to favour the survival of the yeasts until the end of the process. When fermentation finishes, the wine is run off by gravity.

This method of destemming ensures a greater concentration of polyphenols and colour, which will be absolutely vital for the wine's ageing in barrel.

Ageing:

After alcoholic and malolactic fermentation, the wine is racked into 225 litre American and French oak barrels where it spends 15 months ageing in our bodega's underground cellars.

Thereafter the wine is transferred back to the tanks for 5 months of natural fining and settling before filtering and bottling.

Ageing is completed in the bottle. The bottles are stored horizontally in our underground bottle-cellars for at least 8 months before their labelling and release for sale.

Tasting Note:

Deep ruby red. On the nose, red fruits combine with touches of toasted wood. In the mouth it is tasty, spicy and structured, with hints of vanilla and a good balance between wine and oak. The finish is long with a pronounced back taste.

Serving Suggestions:

The ideal serving temperature is 18°C (64°F).

