

Crianza 2014



PRODUCT: CRIANZA

WINERY: Bodegas d. Mateos SL

PRODUCTION AREA: Denominación de Origen Calificada Rioja

LOCATION: Aldeanueva de Ebro (La Rioja), Spain

GRAPE VARIETIES: 100% Tempranillo

AVERAGE AGE OF VINES: 40 years

AVERAGE YIELD 5.500 kg/Ha

ALCOHOL CONTENT 14,0% vol.

Production

1. Destemming of the grapes.
2. 3-day cold pre-fermentation maceration at a temperature of 15°C
3. 25-day temperature-controlled (28°C) fermentation in stainless steel vat with a stirring of the lees and a 1-hour pumping over operation each day.
4. 10-day post-fermentation maceration of the wine on its pomace
5. 36-day malolactic fermentation in stainless-steel vat.
6. 12 months' ageing in new and 2nd fill 225L French oak barrels (100%).
7. Natural clarification in the barrel and racking every 4 months.
8. Bottled unfiltered
9. A minimum of 12 months' ageing in bottle before market release.
10. Labelling and shipping.

Description

APPEARANCE:

Bright, very intense ruby red hue, a little evolved.

NOSE:

Very pronounced aromas of liquorice and jammy fruit (plums, dried peaches and apricots) that melt into the notes derived from the wine's ageing in barrel (spices, vanilla) and a soft, diary backdrop.

PALATE:

Very full-bodied wine with pronounced acidity which balances the whole. Aftertaste of prunes along with some vanilla and toasted bread notes from the wine's ageing and a flavoursome, sweet and mineral finish.

SERVING TEMPERATURE:

17°C

FOOD PAIRING:

Game stews and grilled meats, roast lamb, hard cheeses, dried fruit and nuts and Iberian sausages.