



MARQUÉS DEL ATRIO CRIANZA

DOCa Rioja

TERROIR

Grape harvested in the Mendavia surrounding in plots located at an altitude between 300 and 600 meters. The vineyards have the perfect balance to allow harvesting the grapes at its best ripening stage. The low yields per hectare allow us to obtain a concentrated and aromatic wine.

WINE MAKING PROCESS

De-stemmed and partially crushed, with a high proportion of full berries. 10 – 15 days maceration period with a daily over-pumping. Controlled fermentation in stainless steel tanks at 24 - 28° C. Selected yeast to obtain the maximum potential out of the grapes.

VARIETIES

Tempranillo & Graciano

ALCOHOL

14,5% Vol.

TYPE OF WINE

Red Crianza

AGEING

12 to 14 months in American and French oak barrel.



High intensity red cherry colour.



Notes of ripe black fruits. Prune and liquorice. Spicy notes and mineral hints.



Firm and rounded tannins showing a good ripening. Persistent and harmonious aftertaste standing out the ripen fruit and the oaky hints. Great balanced.



Semi-cured cheese and grilled red meat and cold meat.



Serve at 16 to 18° C

