



Bodegas
Landaluce

Finca La Gavilla

CRIANZA 2019

Red Crianza Wine, D.O.Ca. Rioja, sub-zone Rioja Alavesa

12 u x 750 ml

Elaborated using carefully selected grapes, harvested by hand, at optimum ripeness at our own vineyards in Laguardia: San Cristóbal, La Media Legua, Prado de las Albas and la Laguna. Grown on 20-40 year-old vines.

The grapes were destemmed and then fermented in 25,000 litre stainless steel tanks at a temperature of 26–28°C. After a 7 to 10 day maceration, the malolactic fermentation took place to guarantee the correct acidity. It was then aged in French oak barrels for 12 months.

Tasting notes:

Appearance: dark red cherry with balanced intensity.

Aroma: wild fruit (sour cherries, black raspberry), sweet wood and spices, cocoa, fruit liqueur (prunes), balsamic herbs, remarkable mineral aspect, toasted notes.

Taste: well-integrated sweet fruit, with balance and food-pairing potential.

Other characteristics:

Vineyards: Laguardia, with 20-40 year old vines

Type of soil: clay-chalky.

Type of grape: 100% Tempranillo grapes.

Aging: 12 months in French oak barrels.

Alcohol content: 14% vol.

Drinking tips: we recommend this wine be consumed slightly chilled (about 15°C). This wine goes well with small game, red meats, grilled lamb and cured cheeses.

Suitable for vegans.

