

ESPRIT DU VIN

'An occasion for every wine'

FINCA DE LOS ARANDINOS CRIANZA



Winemaker's Notes

The grapes thrive in tertiary soils with bedrock of red marlstone and red clay, with a thin soil of the quaternary period of glacial stones, lutites, marls, sandstones, gravel. Grapes were hand-harvested from October 6rd to 13th, in 200 kg containers. We use traditional viticulture. Bush pruning in 80% of the vines and 20% in double cordon. Cold pre-maceration at 10°C for 4 days. Wine was fermenting for 8 days at 26°C, being punched and pumped over every day. Ten days of maceration before press. This wine was aged in French (85%) and American oak barrels for 13 months, and fined in the bottle for another year before being released to the market.

Description

It presents a nice cherry color with garnet edge. The nose reflects as sharp aromas of red fruits, balsamic notes and spices like black pepper. Smoky tones and toasted oak are well integrated. In the mouth it is balanced and friendly, with a silky entry with ripe and tasty tannins.

Serving Suggestion

Try it with any type of meat, most *tapas* (will pair very well with Spanish ham and other cold cured meats). It is a quite versatile wine that can be enjoyed on its own or with casual dishes, like pizza.

Spec Sheet

Vineyard	Finca de los Arandinos
Varietal	90% Tempranillo 5% Garnacha 5% Mazuelo
Appellation	Entrena, La Rioja
Vintage	2012
Body	Medium
Alcohol %	13.5%