



# CARRAVALSECA

## CRIANZA 2017



One of the most marvellous landscapes of the Rioja Alavesa, a selection of the best bunches, a short period of cold maceration, a few months in oak barrels There are some times when everything coincides

### PRODUCTION

DENOMINATION: Rioja Designation of Origin

VARIETY: Tempranillo

MONTHS IN BARREL: 12 months in new American and Frech Oaks.

ESTATE: Organic Carravalseca vineyard

ALTITUDE: 605 m

SOIL: Chalky-clay

VINIFICATION: Grapes harvested in the Carravalseca organic vineyard of approximately 37 years old. The fruits are transported in 15-kilo boxes to pass over the selection table before being put into stainless steel tanks. The alcoholic fermentation is done over 10 days at a controlled temperature of 25 °C. It remains in new Barrels for 12 months Then it is smoothly filtered and bottled.

### TASTING NOTES

AROMA: Intense and great complexity highlighting notes of raspberry and blackberry, lactic (yoghurt) accompanied by mild roast (coffee).

COLOUR: Very intense cherry, with high layer, clean and bright.

TASTE: Easy entry, voluminous, well structured, well polished tannins and with a long final reminding of fruit compote.

SERVING TEMPERATURE: 16-17 °C



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