



ALTANZA CRIANZA 2020

Fresh, rounded and friendly wine. It is so versatile that you can enjoy it by itself, with different appetizers or in a formal meal.

VARIETY

100% Tempranillo.

AGING

12 months in French oak casks, 15% is new oak and the rest are second and third use barrels, to conserve the fruit expression. It also ages 2 more months in Allier French oak foudres of 22hL afterwards.

TASTING NOTES

Intense, mid-depth cherry red colour, clean and bright. There is a predominance of red fruit aromas of strawberry and cherry in the nose, with a gentle liquorice touch and a well-integrated oak, what will add some subtle balsamic and toasty notes. It has a light and balanced entrance in the mouth, with a rounded mouthfeel and good acidity. The tannins are gentle and well-structured, and it has a fruity, pleasant and long aftertaste.

FOOD PAIRING

Tapas, stews, red meats and semi-hard cheeses as Manchego, Provolone and Comte. From patatas bravas to a Wellington beef or chorizo and bean stew.

SERVICE TEMPERATURE: 14 - 15°C

ALCOHOL: 14%

