

AZULTONO CRIANZA

D.O.CA RIOJA (SPAIN)

Wine making process

Hand harvested then fermented in stainless steel tanks with 20 days maceration and gentle pumping over 4-5 times daily. Malolactic fermentation in concrete tanks and ageing in French and American oak barrels for 12 months. Settling in concrete tanks, we keep it in the bottle for 6 months.


Vendimia manual en palots y remolques. Fermentación en depósitos de acero inoxidable, 20 días de maceración y 4-5 remontados suaves manuales diarios. Malolactica en hormigón y posterior crianza en barrica francesa y americana durante 12 meses. Posterior reposo en depósitos de hormigón y botellero durante 6 meses.


Terroir


Grapes come from the vineyards of "Rioja Alta" with Atlantic influence. Vineyards located in "Ventosa" and "Medrano" of the Tempranillo and Grenache varieties with clay and limestone soil at 500-600 meters (1600-2000 ft) altitude and more than 30 years of age.

Uva procedente de viñedos de la Rioja Alta con influencia climática atlántica. Viñedos ubicados en "Ventosa" y "Medrano" de las variedades Tempranillo y Garnacha con suelo arcillo-calcáreo a 500-600 metros de altura y más de 30 años de edad.

 **Appearance / Visual**
Intense red color with garnet hues.
Color rojo intenso con matices granates.

 **Aroma / Olfato**
Expressive, elegant, with liquorice, black fruit, pastry and chocolates scents.
Expresivo, elegante, con toques de regaliz, fruta negra, pastelería y chocolates.

 **Taste / Gusto**
Intense, ripe and elegant.
Intenso, maduro y elegante.

 **Serving temperature / Temperatura**
55 - 60°F / 14-16°C.

 **Food pairings / Maridaje**
Goes well with red meat, pork, chargrilled vegetables and cured cheeses.
Perfecto con carnes rojas, cerdo, verduras a la brasa y quesos curados.

Type of Wine / Tipo de vino

Crianza / Crianza

Varieties / Variedades

Tempranillo, Garnacha

Alcohol / Alcohol

14,50% vol.

Ageing / Crianza

12 months. 50% French 50%

American oak

barrels.

12 meses. 50% Francesa 50%

Americana.

Ageing in bottle / Botella

At least 6 months ageing in bottle.

6 meses mínimo de afinamiento en botella.



•Layers per pallet:

•VMF PALLET (48x40-inch)

• Cases per pallet:

• Cases per layer:

• Bottle barcode:

• Case barcode: