

Voelos Crianza 2018

The Rioja to keep you company.

WINE ADVOCATE: 91 Pts. ~ TIM ATKIN MW: 91 Pts. ~ JAMES SUCKLING: 91 Pts.

GUÍA PROENSA: 93 Pts.

Are you a *bon vivant*? Do you have tattoos? Do you like going to gigs? VOELOS CRIANZA could be a good companion for all your plans. How's that? Because it is a wine designed for just that, for day-to-day living, for ordinary plans, for lunch with friends, picnics in the country or quiet moments curled up in a blanket watching TV. It's also a wine to sup while you are cooking and listening to your favourite podcast.

VARIETIES: 100 % Tempranillo

VINES: Grapes from a selection of vineyards situated in the Sonsierra. Calcareous clay soil and altitudes of between 400 m. and 650 m.

HARVESTING: Manually picked between 12 and 24 October 2018.

VINIFICATION PROCESS: Spontaneous fermentation at 24-26° C, in 15,000 litre, stainless steel vats, with pumping over several times per day.

AGEING: Cask-aged in French oak for twelve months.

ANALYSIS: Alcohol: 14 % ABV. ~ pH: 3.57 ~ Total tartaric acidity: 5.79 g/l

TASTING NOTES: Garnet-red with a cherry-coloured rim. Clear and bright sheen. This crianza wine stands out for its complexity, freshness and elegance. On the nose it is tremendously fragrant and appealing. The typical red-berry fruit of the Tempranillo grape come to the fore, accompanied by more subtle notes from the ageing and mineral nuances. On the palate it reflects the marked cold nature of the vintage. It is fresh and nicely balanced, with good backbone and cellaring potential. It is an appetizing wine which invites you to savor it.

FOOD PAIRINGS: Red meat, grilled meat and vegetables, creamy risottos and medium-cured cheeses.

BEST SERVED AT: 14 °C

FORMATS:

- 750 ml. Bottle in cardboard box of 12 units or 3-6 bottle gift pack.
- 1500 ml. Bottle in cardboard box of 6 units.

