

Juán de Alzate

PROTECTED DESIGNATION OF ORIGIN RIOJA RIOJA ALAVESA

Area : Rioja - Rioja Alavesa

Grape variety : Tempranillo 90% -
Graciano 5% - Mazuelo 5%

Alcohol content : 14 %

Aging : 14 monts in American oak barrels
- 6 months in bottle. CRIANZA

Type of soil : Clay and limestone

Quantity available : 30 000 BT



Production of Crianza 2019

- 45-years-old vineyard.
- Reasoned culture.
- Selected manual harvest.

- Destemming without crushing.
- Fermentation in cylindrical-conical steel tank.
- Delestage.
- Daily pumping-over for the 18 days of alcoholic fermentation.



Tasting

Visual : Cherry red with ruby highlights.

Nose : Black fruits, red fruits, wood.

Palate : In the mouth aromas of plum, blackberry, cherry and raspberry are perceived, accompanied by vanilla. The tannins blend together, giving the wine a velvety side.

Serving temperature : 18°C

Food and wine pairing : This wine can be enjoyed with chicken skewers, chorizo sponge cake or cold cuts.



Vineyard

Our Crianza is the result of the combination of two different but complementary soils.

A clayey-calcareous soil and another one of pebble and sandy, deep and fresh.

The 6 Ha. of the first soil are planted in 1978 at an altitude of 480 m. and the 2 hectares of the second floor are planted in 1977 at an altitude of 420 m.

In both cases, the plantation density is 3330 vines / Ha. The pruning of these strains is carried out in a traditional vase or trellis, depending on the characteristics of each plot. The yield ranges between 5500 and 6000 kg. /Ha.



BODEGAS LOLI CASADO[®]
RIOJA ALAVESA

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