

## PROTECTED DESIGNATION OF ORIGIN RIOJA RIOJA ALAVESA

Area: Rioja - Rioja Alavesa

Grape variety: Tempranillo - 100%

Alcohol content: 14 %

**Aging:** 12 monts in French oak barrels - 6

months in bottle. CRIANZA

Type of soil : Clay and limestone

Quantity available: 15 000 BT



## **Production of Crianza 2019**

- 45-years-old vineyard.
- Reasoned culture.
- Selected manual harvest.
- Destemming without crushing.
- Fermentation in cylindrical-conical steel tank.
- Daily pumping-over for the 18 days of alcoholic fermentation.
- Delestage.



Visual: Cherry color.

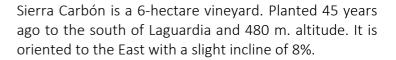
**Nose**: Tabacco, caramel, black fruits, wood.

**Palate**: Complexity, freshness and structure.

Serving temperature: 14°C

**Food and wine pairing**: Polus Crianza can be enjoyed on red meat, such as beef, or lamb, as well as on a briar cock with grapes.





The composition of the soil is clayey - calcareous with medium depth and a plantation frame of 2.40 X 1.20. Its yield is 6000 kg / Ha. And on its surface Tempranillo, Graciano, and Viura are grown in the bridles, which give rise to several of our wines.



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