

Voelos Crianza 2016

The Rioja to keep you company.

TIM ATKIN MW: 90 Pts. ~ JAMES SUCKLING: 90 Pts. ~ GUÍA PROENSA: 92 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 3 and 14 October 2016.

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: 3.62 ~ Total tartaric acidity: 5.76 g/l

TASTING NOTES: Garnet-red colour with purple glints and a cherry-coloured rim. Clear and bright. On the nose, its fresh and fruity character creates an instant appeal. With a predominance of attractive red-berry fruit, blackberries and blueberries, accompanied by well-integrated notes from the oak and balsamic aromas of wild herbs. On the palate it proves balanced, with medium body, good acidity, polished tannins and a persistent finish. It is a flavoursome, directly appealing wine, perfect for enjoying with food.

FOOD PAIRINGS: Pasta, grilled or barbecued Iberian pork, mixed grills of meat or char-grilled vegetables, rice dishes.

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.

