



# OSOTI

## CRIANZA



### DESCRIPTION:

CRIANZA RED WINE, VINTAGE 2014, 0.0.C. RIOJA  
MADE FROM 85% TEMPRANILLO AND 15% GRACIANO GRAPES, ALL ORGANIC. ALCOHOL CONTENT 13,5% VOL  
ORGANIC PRODUCTION. OWN VINEYARDS, CERTIFICATE OF ORGANIC PRODUCTION COMPRISING BOTH GROWING AND VINIFICATION PROCEDURES. THIS WINE WAS AGED IN FRENCH OAK CASKS FOR A 12-MONTHS PERIOD.

### APPEARANCE:

CHERRY RED COLOR WITH RUBY TINGES AT THE RIM. CLEAR AND BRIGHT TO THE EYE WITH A NICE DEPTH OF COLOR. WHEN SWIRLING THE GLASS, THICK LEGS WILL APPEAR RUNNING DOWN THE GLASS.

### NOSE:

CLEAN AND VERY INTENSE AROMA DISPLAYING A REMARKABLE HARMONY BETWEEN FRUIT AND OAK. RICHLY FRUITY NOSE WITH BALSAMIC AND SWEET NOTES. HINTS OF BOTH RIPE AND FRESH RED AND BLACK FRUIT WITH SPICY AND ROASTED NOTES REFLECTING THE INPUT FROM THE OAK SUBTLE REMINDER OF THE MATURING PROCESS.

### PALATE:

POWERFUL AND FULL TASTE IN THE MOUTH WITH A PRESENCE OF RIPE WILD BERRIES (CURRANT AND BLACKBERRY), LICORICE AND SWEET SENSATIONS FROM THE TANNINS. IT HAS A WELL-BALANCED ACIDITY MATCHING THIS WINE PERFECTLY. GOOD BODY, SOFT, WELL-ROUNDED AND VELVETY TANNINS. POWERFUL AND RICHLY FRUITY RETRONASAL PERSISTENCE AND LONG AFTERTASTE.

### PAIRING:

WE HAVE CREATED A WELL-BALANCED, ROUND WINE THAT STILL PRESERVES HIS YOUTH AND PRIMARY AROMAS OF THE GRAPE VARIETY. GAME OR HEARTY MEATS ARE IDEAL TO GO WITH THIS WINE. WELL SUITED TO ACCOMPANY OILY FISH, RED MEAT, DIFFERENT TYPES OF CHEESES, APPETIZERS ETC. ALSO RECOMMENDED TO BE SERVED ON ITS OWN OR IN GOOD COMPANY.

### ANALYSIS:

Total Acidity	5,7 g/l
Volatile Acidity	0,68 g/l
Total Sulphur Dioxide	48 mg/l
Reducing Sugars	4,1 g/l
pH	3,54