



VIÑA PALACIEGA RIOJA CRIANZA



REGION: D.O.C.a. Rioja

WINE ANALYSIS: pH 3,6, Total Acidity 5,26, Residual Sugar 1,8, SO₂ (free/total) 25
110

VINEYARD: Vineyards situated between approximately 300 and 600 metres altitude. High percentage of small plots of less than 1 ha, where both traditional and modern technological cultivation methods are used. Average age of vines is 25 years. Yield between 45-60 hl/ha..

SOIL TYPE: Although Rioja is a small region, it has heterogeneous soils with a balanced structure, alluvial terrains with a harmonic composition of sand, silt and clay, rounded stones and slightly alkaline with active limestone. Low organic matter content. Low level of nutritional elements and lack of water during Summer.

WINEMAKER: Team led by Rodrigo Espinosa, Agricultural Engineer and Oenologist by the University of Chile, with wide experience in Chile, the United States and Castilla La Mancha.

GRAPE BLEND: Tempranillo 85%, Garnacha 15%.

FERMENTATION METHOD: Carefully selected grapes, de-stemmed and partially crushed, with a high proportion of full berries. 15 - 20 days maceration period with daily over pumping. Controlled fermentation at 24° - 28°C. Both native and selected yeasts are used.

AGEING: From 12 to 14 months in medium-toast, American oak casks which contribute spicy aromas and flavours.

WINEMAKER'S TASTING NOTES: Garnet-red with tawny hues. Outstanding notes of cask ageing underscore its fruity personality. Smooth yet robust flavour; well-structured with a lingering finish.

GASTRONOMY: Ideal to accompany all types of red meat, lamb and game. Perfect with cheese.

SERVE: The wine is ready to drink now or over the next two or three years. Always keep it in a cool, dark, quiet place. Serve at 16° to 18°C.

