
	SPECIFICATION-DATA SHEET Palacio del Burgo Crianza 2015 ES-040
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PALACIO DEL BURGO CRIANZA 2015



VINTAGE: 2015

APELLATION: DOCa Rioja

VARIETY: Tempranillo

PACKAGING: carton case with 12 bottles of 75 cl.

INGREDIENTS: red grapes grown in own vineyards located in Alfaro.

ALCOHOL CONTENT: 13,5% by Vol.

VINIFICATION: Single vineyard; handpicked harvest in cases; Destemming and light crushing of the grapes. Fermentation at controlled temperature in stainless steel tanks. Malolactic fermentation in concrete tanks. Grown in American fine-grained oak barriques of 225 l. for 12 months.

TASTING NOTES: Palacio del Burgo Crianza is a wine with intense cherry red colour with ruby shades. The nose is a balance of fruit aromas of wild berries, vanilla and spice. The taste is structured, velvety and very long-lasting.

LONGEVITY: its freshness, oak ageing and high extraction guarantee a longevity of at least 8 years after the year of harvest.

FOOD PAIRING: best enjoyed combined with red meat, barbeques and cheese.

SERVING TEMPERATURE: 16-17°C.

ANALYTICAL PARAMETERS: CHEMICAL, MICROBIOLOGICAL AND PHYSIC STANDARDS AND MAGNITUDE RANGE: