

Yasa Tempranillo Rioja Crianza

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Spain - La Rioja - Rioja

Color: Ruby tone at the centre with a dark deep color and lively edge.

Nose: Cherry and blackberry jam. The wood, although noticeable, complements the openly fruity character of the wine, adding some cinnamon and toasted vanilla notes to the aroma's finish.

Palate: Full with a potent impression, which supports the balance between good acidity and a velvety feel. On the finish, it shows a mix of dairy and marinated fruit. It shows body, good complexity, strength and richness of nuances on the palate.

pH: 3.66

SO2 free: 45 mg/L

RS: 2.24 g/L

Specifications

Appellation	Rioja
Wine Type	Red
Varietals	95% Tempranillo and 5% Garnacha
Age of Vines	Average 25 years
Soil type	Calcareous Soils
Vinification	Following a pre-fermentation maceration to ensure maximum extraction of color and aromas, the must is fermented in stainless steel tanks for 10 days at 26° C. Ageing takes place in barrels made from American and French oak, which are mildly toasted so as not to alter the original character and to prolong the ageing process. The wine is raked every six months, removed from the barrels and then clarified after 12 months ageing. It is then decanted for 25 days and bottled directly without any type of filtration. An additional 12 months of bottle ageing is conducted before the wine is released in the market.
Pairings	Recommended with steaks and other red meats, casseroles, stews, lamb, Spanish chorizo sausages, hard and blue cheeses.

