

Marqués de Atillo Crianza

D.O.Ca. Rioja / Red



Marqués de Atillo Crianza is made exclusively from Tempranillo grape variety. The Tempranillo grapes are carefully handpicked from small production vineyards from vines over 80 years-old. The result is a superb wine with ripe, red fruit aromas and hints of spices.

GRAPE

100% Tempranillo

STYLE

Still wine

REGION

Spain's most famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, along the River Ebro from which the region's name derived. Elegance and poise is the hallmark of wines made here. Rioja's different soil types together with the use of modern and traditional growing practices allow winemakers to produce a wide range of wines with different personalities, although always within the framework of the Denominación de Origen Calificada (D.O.Ca.) regulations.

TASTING NOTES

Vibrant ruby red in colour with aromas of black pepper and cloves, raspberry and plum on the nose and a wonderful powerful but silky palate thanks to the perfect balance between acidity and tannins. A lovely elegant wine with a long finish.

FOOD PAIRING

A perfect partner for all kinds of meat, cured cheeses and roasts.

ALCOHOL CONTENT

13,5°

BEST SERVED

Between 16-17°C

TECHNICAL INFORMATION

The grapes are carefully selected and handpicked. The fermentation process is undertaken at a controlled temperature (25-28 °C) for 10-12 days, followed by post fermentation maceration lasting between 5 and 10 days. The wine remains in new American oak barrels for 12 months.