

D.O.Ca. Rioja

Condesa de la Sierra Crianza

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

Region

Spain's most internationally famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, by the side of the River Ebro from which the region's name derived. Elegance and poise is the hallmark of the wines shaped in this ancient region. The variety of its soils, together with the combination of modern and traditional growing practices allow winemakers to produce a wide range of wines that exhibit different personalities.

VARIETY **Tempranillo.**	STYLE **Still Wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **Between 14-16 ºC**

Tasting Notes

Vibrant ruby-red in colour on the nose it shows aromas of spices and ripe fruit with notes of ne wood. In the palate it is powerful, yet elegant and balanced. A long and intense finish that combines flavours of ripe fruit and wood.

Food Pairing

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

Technical Information

The grapes are carefully selected and handpicked before they are put through a 10-day maceration process. The fermentation process is undertaken at a controlled temperature (25-28 ºC) for 8-12 days. Finally the wine is ageing for 12 months in American oak barrels, before resting quietly in bottles to ensure complete maturity.