



## D.O.Ca. Rioja El Círculo Crianza

El Círculo is made from selected Tempranillo grapes – the most prestigious variety in La Rioja. This region is affected by the Atlantic climate, which along with our careful wine making processes gives birth to complex, soft and full bodied wines with floral and black fruits aromas.

### 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, always within the framework that their long-established Qualified Denominación de Origen demands from them.

VARIETY  
**Tempranillo**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**13,5%**

SERVING TEMPERATURE  
**Serve at 15-17° C**

### Tasting Notes

An enticing soft vanilla oak aroma on the nose is complemented in the mouth by rich flavours of juicy cherries and spiced red fruits. Delicate hints of coconut and chocolate add complexity to this rewarding wine.

### Food Pairing

A perfect complement to pasta, rice, cheese and meat.

### Technical Information

The grapes are harvested in optimal conditions of maturation. A period of cold maceration follows to extract the colour of the skins and the fruit aromas. Fermentation in stainless steel tanks takes place at a controlled temperature (25 – 28 °C ) over a period of 10-12 days. This wine is left to age for a period of 12 months in new American oak barrels.

### Awards

**GOLD**

2023 Berliner Wine Trophy: El Círculo Crianza 2019