

Viña Amézola Crianza 2019

Grape varieties: 90% Tempranillo, 10% Graciano

Alcohol content: 14%

Sugar: 2,8 g/l

Total acidity: 5,5 g/l

SO2 Total: 126mg/l

PH: 3,5

Vinification: de-stemming

Temperature: 25-28°C

Duration: 28 days in vat.

Malolactic fermentation: in a natural way.

Ageing: 18 months in barrel (60% American oak and 40% in French oak). Rest in bottle.

TASTING NOTES

Bright reddish color with a high layer. Floral, spicy and focused, wild strawberry and raspberry with a balsamic lift. Balanced and tasty.

ACKNOWLEDGEMENTS

91 points Tim Atkin

