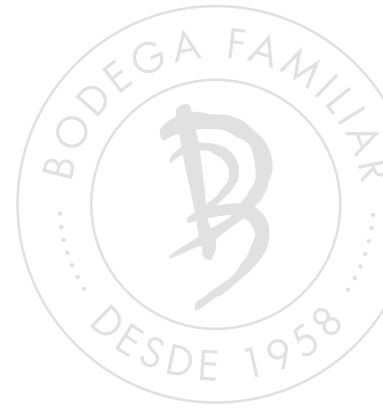




B O D E G A S
**DOMINIO DE
BERZAL**



CRIANZA

One of the most highly valued Rioja Crianzas by Guides and the best wine critics.

The grape comes from various vineyards over 40 years old. This wine is of exceptional quality thanks to the highly controlled, selective production process.

TECHNICAL DESCRIPTION

Vintage: Manual.

Varieties: 95% Tempranillo and 5% Graciano.

Method: Stalk removing.

Alcoholic Fermentation: 12 days at temperatures no higher than 30° C.

Malolactic Fermentation: In stainless steel tank.

Ageing: 17 months in French and American oak barrels.

TASTING NOTE

Colour: Intense cherry red with a high depth with no changes around the outer edges.

Nose: Without swirling the glass, we can appreciate ripe black fruits mixed with slight, elegant roasted notes. Swirling the glass brings out mineral aromas and wild berries, mixed closely with vanilla and cedar notes.

Palate: The initial sensation is warm, sweet and consuming, the mid-palate is marked by ripe red and black berry flavours, mixed together with mature, elegant tannins. The aftertaste is long-lasting and pleasant thanks to its good level of acidity.

RECOMMENDATIONS

Ideal drinking temperature: 17° C.

Pairing: Cold meats, grilled fish and meat, as well as small game.

LATEST AWARDS

- Tempranillo de oro in “Mundial de Tempranillo” Competition 2019 (Brussels).
- 91 points in Tim Atkin’s “Rioja 2021 Special Report”.
- First-placed Vendimia 2020 Rioja Alavesa in Crianzas.
- 91 points in Tim Atkin’s “Rioja 2022 Special Report”.
- 91 points in Peñin 2022.