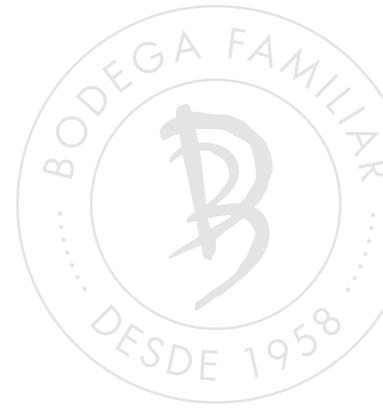




B O D E G A S  
**DOMINIO DE  
BERZAL**



## CRIANZA

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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

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**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:** 12 months in French and American oak barrels.

### TASTING NOTE

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**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

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**Ideal drinking temperature:** 17° C.

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

### LATEST AWARDS

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- First-placed in the Rioja Alavesa Wine Harvest Festival 2020 in Crianzas
- 91 points in the Peñín Spanish Wine Guide 2022.
- 91 points in Tim Atkin's "Rioja 2022 Special Report".
- 91 points in Tim Atkin's "Rioja 2023 Special Report".
- Gold Medal in the Bordeaux Challenge International du Vin 2023.
- Gold Medal in "Concours Mondial Bruxelles 2023"
- 91 points in Tim Atkin's "Rioja 2024 Special Report".
- Gold Medal in "Concours Mondial Bruxelles 2025"
- 91 points in Tim Atkin's "Rioja 2025 Special Report".