

Viña Amézola Crianza 2016

Grape varieties: 90% Tempranillo, 10% Mazuelo

Alcohol content: 14%

Sugar: 2,8 g/l

Total acidity: 5,5 g/l

SO2 Total: 112mg/l

PH:3,35

Vinification: de-stemming

Temperature: 25-28°C

Duration: 28 days in vat.

Malolactic fermentation: in a natural way.

Ageing: 15 months in barrel (60% American oak and 40% in French oak). Rest in bottle.

TASTING NOTES

Bright reddish color with a high layer. Fine and elegant in nose with touches of blackberry jam blended perfectly with the oak.

Good fruit expression, balanced and persistent.

ACKNOWLEDGEMENTS

90 points James Suckling

91 points Tim Atkin

