

choza Crianza



D.O.: La Rioja



Vineyard: Elvillar y Laguardia



Variety: 100% Tempranillo



Elaboration: This wine is elaborated by de-stemming with a fermentation of 6 to 7 days, and then adding 10 or 15 days of maceration.

Ageing: French oak and American oak in equal parts for 12 months with regular decanting every 6 months.



Alcohol: 13,50% Vol.

Tasting note:



Visual phase: clean and bright. High layer with blue tones.



Olphative phase: high intensity, ripe fruit aromas. Notes of vanilla and hazelnut.



Taste phase: smooth on the palate thanks to its ageing in wood with a notable presence of ripe fruit.



Pairing: perfect with grilled or sauced meats, sausages and ham.



Consumption temperature: 16°C-18°C