



PACO GARCÍA

CRianza

PACO GARCÍA CRIANZA

AREA WINE

Grapes sourced from the municipalities Ribafrecha, Ventas Blancas and Murillo de Río Leza.

From the valley between the Leza and the Jubera rivers, we have selected vineyards planted on the higher altitude terraces on the slopes of a cool weather plateau.

Vineyards over 25 years old.

Clay and limestone soils, somewhat sandier in this case, which help our vines retain water that allows longer ripening cycles which shape the character of the wines from this area, deeply coloured and with great concentration and structure. The altitude lies between 500 and 600 m above sea level.

CHARACTERISTICS



Grape varieties, 90% tempranillo + 10% garnacha



Winemaking, The two grape varieties are picked and placed in 350 kg crates that are taken to the winery to be vinified separately in stainless steel tanks. They will be subsequently aged for 12 months in second use French oak barrels.

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Ctra. Ventas Blancas, s/n, 26143 Murillo de Río Leza, La Rioja



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CHARACTERISTICS



Tasting notes, Bright, clean dark cherry colour.

Intense bouquet of fresh red cherry fruit, with subtle hints of mint and chocolate from the well-integrated oak.

The mouthfeel is round, rich and delicious. Ripe red fruit with subtle hints of vanilla and mentholated spices from the oak. Opulent and well rounded, with good backbone integrating bright acidity that provides a long, lingering finish.



Food pairing, Perfect with all kinds of meat, pasta and spicy Asian dishes. The ideal serving temperature is between 16°C and 18 C°.

Alcohol: 14%

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