



CASTILLO DE MENDOZA
bodegas y viñedos

NORALBA

Crianza Organic

Wine made with 80% Tempranillo grapes and 20% Graciano variety from the Alto de Mindiarte ecological vineyard, harvested manually in small boxes and selected at a selection table.

Elaboration of Bordeaux style, with destemming and crushing of bunches.

Malolactic fermentation undergoes in new American and French oak barrels followed by an aging process where it lies for 18 months.

After this process, the wine has a minimum remaining period of 12 months in the bottle.

Tasting notes

Colour: Intense cherry red colour with ruby shades.

Aroma: Very aromatic nose with black and red fruits –blackberries and raspberries– with hints of wild herbs as fennel and thyme, integrated to the toasty and spicy aromas of aging in a new barrel.

Taste: Powerful and unctuous in the mouth with good balance of acidity and ripe tannins, very singular and aromatic finish showing the terroir it comes from.

General information:

Wine type: Red. Crianza. Organic
Appellation of origin: D.O.Ca. Rioja
Grape variety: 80% Tempranillo & 20% Graciano
Farming: Organic agriculture
Soil: calcareous marls
Harvest: Handpick. Beginning of October
First vintage: 2004
N° of bottles produced: 40.000
Bottle size: 0,75cl & 1.5 lt.
Alcohol: 14.5%

Certifications:



UE Organic
Certified



Recommendations:

Conservation: Cool and dry place. Avoid sunlight
Perfect drinking temperature: 14–16 °C