



<b>Name:</b>	<b>MILETO CRIANZA</b>
<b>Vintage:</b>	<b>2020</b>
<b>Varieties:</b>	<b>85% Tempranillo 15% Garnacha, Mazuelo</b>
<b>Vineyards:</b>	<b>Rioja Alta</b>

## ELABORATION

Harvest: Manual  
Cold prefermentation for 5 days and controlled fermentation at 24°C

Malolactic and ageing for 12 months in American and French oak barrels.

## TECHNICAL DATA

<b>Alcohol Content:</b>	14.00% vol
<b>Total Acidity:</b>	5,60 gr./l Tartaric
<b>Volatile Acidity:</b>	0,48 Acetic

## TASTING NOTES

**Appearance:** Intense cherry-red with garnet tones  
**Aroma:** Ripe fruit aroma with well integrated wood hints.  
**Palate:** Great balance acidity and nice fruit intensity. Long and tasteful finish.

## GASTRONOMY

Recommended to accompany roast meat and cured cheese.

Serve at 16° - 18°C

## PRESENTATION

Bottle "Bordelesa Selección"  
Cap 100% tin  
Natural Cork 49X24 mm  
Self-adhesive label  
6 bottle carton case in vertical position

