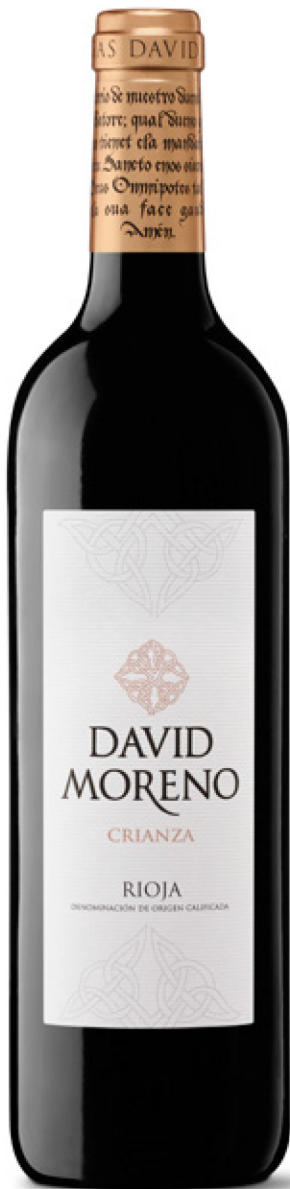




Tasting Notes

DAVID MORENO

CRIANZA 2018



D.O.Ca. RIOJA

HARVEST CALIFICATION: Good

GRAPE VARIETY:

85% Tempranillo - 15% Garnacha

VOL. ALC.: 13,5°

AGEING: American oak barrique. 12 months

AVERAGE AGE OF THE VINEYARD:

Old vineyard

LOCATION OF THE VINEYARDS:

Alto Najerilla, high altitude vineyards

SOIL: clay limy and clay ferrous

A wine marked by the character of a land, the effort and the dedication from the origin, and a careful wine-making process among the cellars which speak about a history; David Moreno's passion for the world of the wine.

This is our David Moreno 2018 Crianza, and we want to share it with all wine lovers.

VINEYARDS, CLIMA AND SOIL:

Garnacha and Tempranillo from **Alto Najerilla**, located in vineyards with an **average altitude of 600 metres**. Grapes coming from **old vines** (about 35 years old) located in **Badarán and Cárdenas**. The variety **Tempranillo** gives to us Wines with estructure, fine and elegant. The **Garnacha** gives a nice fruty expression.

The **influence of the Atlantic in this clima**, with cold winters, warm summers and long and soft autumns, causes a slow maturation, which is perfect to find what we look for in the grape. All this, makes it possible to have this wine, elegant and balanced.

The **soil**, which is mainly clay limy and clay ferrous has a balanced composition, slightly alkaline, rich in organic material, with modest water availability during summer.

TECHNICAL DETAILS:

The grape has been **manually harvested** in the middle of October, after a very exhaustive **follow up of the maturation**. It was **destemmed in its 100%** and then, the **temperature of the fermentation was controlled from 25 to 28 °C for arround 12 days** to extract all the capabilities from the varieties and the soil.

AGEING:

12 months in American oak barrique kept in our cellar with a constant temperature and humidity, giving to the wine complexity and elegance.

TASTING NOTES:

It is a cherry **color** wine, bright and clear.

In the **nose** it has a powerful aroma of forest fruit compote and subtle notes of vanilla and pastries. The fruit is the main character of this promising wine, and its freshness guarantees the favorable development in the bottle over time.

In the **mouth** is a very fruity and juicy wine, full of taste. It has a long and pleasant way and a persistent end.

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