



## Tasting Notes

# DAVID MORENO



**D.O. Ca. RIOJA**

**HARVEST CALIFICATION:** Very Good

**GRAPE VARIETY:**

90% Tempranillo - 10% Garnacha

**VOL. ALC.:** 14 °

**AGEING:** French and American oak barrique. 18 months

**AVERAGE AGE OF THE VINEYARD:**

Between 35 and 50 years old

**LOCATION OF THE VINEYARDS:**

Alto Najerilla, high altitude vineyards

**SOIL:** clay limy and clay ferrous

*David Moreno Crianza Selección de la Familia represents the care and respect for the soil, which along with the knowledge in the winery, give the character and identity to this wine: Harmony and perfect balanced between fruit and oak.*

*This is a wine elaborated with a selection of old vines in high altitude that bring the tradition of the great Crianzas from la Rioja alta. It honours the David Moreno family being its most distinguished and elegant Crianza.*

### 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** (between 35 and 50 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 maduration, 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 maduration. It was **destemmed in its 100% and then, the temperature of the fermentation was controlled from 25 to 28 °C for arround 12 days** in order to extract all the capabilities from the varieties and the soil.

### AGEING:

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

### TASTING NOTES:

**Color:** It shows a very bright cherry red color that makes it very attractive.

On the **nose**, it is very intense including ripe fruit and forest fruit like blackberries and wild strawberries. The French oak brings to us some nice cocoa .

In the **mouth**, it is very juicy in the start, full bodied and balanced. Pleasant tanins. In the aftertaste the harmony of the ripe fruit lasts, which makes it a very tasty wine in all its way. Long end and very good progress in the bottle.

WWW.DAVIDMORENO.ES - +34 941 894 919 - BADARÁN (LA RIOJA)



14 ° Vol. 75 cl. contains sulphites