

Viña Amérola

Crianza- D.O.Ca. Rioja

Varietals

87% Tempranillo

3% Mazuelo

10% Graciano

Vineyards

All our wines come exclusively from our own 60 hectares of our own 60 hectares of vineyards located in the heart of the Rioja Alta and surround the winery in the pure French câteau style.

The soils are mainly calcareous clayey soils and are at an altitude of 450-550 meters above sea level.

Alcohol content

14° vol.

This wine comes from the Viña Vieja de Arriba, Faisanes and Arenillas estates, all of which are over 55 years old.

Harvest

Manual and selected.

Elaboration Process

The clusters are destemmed and the varieties ferment separately in stainless steel tanks. Maceration lasts 21 days, during which time the grapes are pumped over to favor contact with the skins. This process is followed by pressing.

Ageing

18 months in 60% American oak barrels and 40% French oak barrels of 225 liters capacity.

Tasting notes

Bigarreau cherry colored wine, with an expressive nose with a miscellany of raspberry and wild strawberry aromas. Hints of spice and wild flowers. Silky tannins frame a savory and fresh palate and anticipate a smooth and elegant finish.

