

VR
VIÑA
VEREDA
DEL RIO
crianza




SAN MARTÍN DE ÁBALOS
BODEGAS
Y VIÑEDOS

TECHNICAL DATA

Type: Crianza Red
Region: Q.D.O. RIOJA
Variety: 100% Tempranillo
Vintage: 2020
Alcohol by volume: 14%Vol.



RIOJA ALTA

A wine made from grapes from the northernmost area of Rioja, sourced from old gobelet-trained vineyards (over 35 years old) and hand-picked. Fermented in stainless steel tanks, with temperature control not exceeding 27°C to extract the full potential of the skins while preserving the aromatic intensity of the region. Aged in semi-new American oak barrels for 360 days, followed by a minimum of six months in the bottle.

TASTING

Visual phase:
Deep garnet colour with high depth.

Olfactory phase:
Good aromatic intensity with prominent notes of red fruits and liquorice, accompanied by elegant balsamic nuances.

Gustatory phase:

A smooth attack on the palate with a rounded mouthfeel and a soft, fruity retro-nasal finish. A pleasant wine with good balance.

Serving temperature: 16-17°.

Food pairing: Pasta with mushrooms, roasts, fatty fish, red meats, stews, duck, goose, braises.

2020 VINTAGE

A good vintage for our award-winning wines. The local climate led to a massive downy mildew attack (a fungus that affects the grape bunches and leaves) at the beginning of the budding season, reducing yields per hectare and thereby enhancing the concentration of our grapes. The ripening was supported by favourable weather with little precipitation, allowing for a smooth harvest. This enabled us to select and obtain small bunches and berries with a high concentration of mature tannins and anthocyanins and good acidity balance.

The vintage has been rated as excellent by the Governing Body.

PARCEL

For this wine, we harvest Tempranillo grapes that we have been selecting from local viticulturists over the years. The altitude of our vineyards, over 550 meters, allows us to harvest at the optimal time when there is a good balance of aromatic maturity and optimal acidity for making these wines.

The grapes are hand-picked into boxes to maintain their integrity until they are pressed.