



Selection of Tempranillo grapes variety from old vineyards (more than 20 years old) of Rioja Alta.

Elaboration with stripped grapes and fermentation at controlled temperature, without having been exposed to any aggressive treatment.

It has been aged during 14 months in French and American oak casks.

CATA: It presents a cherry red colour and middle-intense layer. Strong aromas of dry fruits, vanilla, toasted aromas, light coffee and creamy memories. Mature, sweet and the palate is framed by the soft wood tannins which leaves a very strong and pleasant sensation in the mouth.

RUCONIA  
C R I A N Z A  
RIOJA  
DENOMINACIÓN DE ORIGEN CALIFICADA