

Letargo

/Crianza

Bodegas
D. MATEOS
ALDEANUEVA DE EBRO (LA RIOJA) ESPAÑA

17 °C

♥ Stews and grilled meats, lamb roasts, cured cheeses, dried fruits and cold meats.



RIOJA
Denominación de Origen Calificada



COLOUR Brilliant ruby-red colour. High cloak and little colour development.

AROMA Compoted fruits (dried peaches, plums and cherries) and liquorice hints mixed with barrel notes such as spices, toasted and vanilla, and a light dairy background.

TASTE Wide and long, with a marked acidity that gets a well-balanced wine. Prunes aftertaste and aromas of ageing, toasted bread and vanilla, with a sweet, mineral and tasty end.

 Letargo Crianza	 85 % Tempranillo, 10 % Garnacha and 5 % Graciano
 Bodegas d. Mateos S. L.	 40 years old
 D. O. Calificada Rioja	 5,500 kg/Ha
 Aldeanueva de Ebro (La Rioja) Spain	 14 % vol

WINEMAKING: ❶ Grapes de-stemming. ❷ Fermentation in stainless steel tanks at controlled temperature. Overpumping every day. ❸ Malolactic fermentation. ❹ Ageing in 225 l new and second use french (70 %) and american (30 %) oak barrels for 12 months. ❺ Natural clarification inside their own barrels and barrel racking quarterly. ❻ Bottling without filtering. ❼ Ageing in bottle at least 12 months.