



Tasting Notes

DAVID MORENO CRIANZA 2016

Harvest Qualification: Very Good
D.O.Ca. RIOJA



TECHNICAL DETAILS:



GRAPE VARIETY: 85% Tempranillo y 15% Garnacha.

ALCOHOLIC STRENGTH: 13,5°

HARVEST: Manual.

VINEYARDS: High and low Najerilla valley (Rioja Alta).

WINEMAKING: 75% destemmed.

FERMENTATION: Controlled to 25°C-28°C

AGING: 12 months in American oak cask.



TASTING NOTES:

Intense cherry red **color**, very bright and lively, typical from this region.

It is a wine that gives a very pleasant feeling in the **nose** with hints of forest fruits compote which makes it sweet and attractive. In the **mouth** there is an explosion of fruit at the entrance, juicy and soft on its way. It is very well balanced between the fruit and the oak notes. Warm, with long and nice aftertaste.



FOOD PAIRING:

Ideal wine to accompany meats, poultry red meat and vegetables.



IMAGE:

The **capsule** is decorated with images of "Las Glosas Emilianenses". **This is the first text written in Spanish language** (S. X), found in the library of the Monasterio de Yuso (Heritage of Humanity).

These words, ancient as the worldmaking tradition, show in a perfect way the character of Rioja.



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BODEGAS