



Tasting Notes

Monasterio de Yuso

CRIANZA 2016

D.O.Ca. RIOJA

HARVEST CALIFICATION: Very Good

GRAPE VARIETY:

85% Tempranillo - 15% Garnacha

VOL. ALC.: 13,5°

AGEING: American oak barrique. 12 months

AVERAGE AGE OF THE VINEYARD:

Old vineyard

LOCATION OF THE VINEYARDS:

Alto Najerilla, high altitude vineyards

SOIL: clay limy and clay ferrous



The capsule in our Monasterio de Yuso Crianza 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.

VINEYARDS, CLIMA AND SOIL:

Garnacha and Tempranillo from Alto Najerilla, located in vineyards with an **average altitude of 600 metres**. Grapes coming from **old vines** (about 35 years old) located in **Badarán and Cárdenas**. The variety **Tempranillo** gives to us Wines with estructure, fine and elegant. The **Garnacha** gives a nice fruty expression.

The **influence of the Atlantic in this clima**, with cold winters, warm summers and long and soft autumns, causes a slow maturation, which is perfect to find what we look for in the grape. All this, makes it possible to have this wine, elegant and balanced.

The **soil**, which is mainly clay limy and clay ferrous has a balanced composition, slightly alkaline, rich in organic material, with modest water availability during summer.

TECHNICAL DETAILS:

The grape has been **manually harvested** in the middle of October, after a very exhaustive **follow up of the maturation**. It was **destemmed in its 100%** and then, the **temperature of the fermentation was controlled from 25 to 28 °C for around 12 days** in order to extract all the capabilities from the varieties and the soil.

AGEING:

12 months in American oak barrique kept in our cellar with a constant temperature and humidity, giving to the wine complexity and elegance.

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.

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