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## SOLAR DE ALARCOS CRIANZA

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Denomination  
Rioja Qualified Designation of Origin

Presentation  
750 ML per bottle

Varieties  
100% Tempranillo

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### WINEMAKING PROCESS

Wine elaborated from vines over 10 years old. Their soils are poor, covered in pebbles and with hard layers. In short, it is an ideal soil for a high quality vineyard and low production.

After a selection of grapes in our vineyards and a hand grape harvest, the varieties were fermented in stainless steel tanks (20.000 Kg capacity) at a controlled temperature (28 °C – 30 °C). Its fermentation was made in separate tanks following some methods as Delestage, in order to keep the grapes fruity notes.

This wine was aged 12 months in American oak barrels (230 liters and medium toasted).

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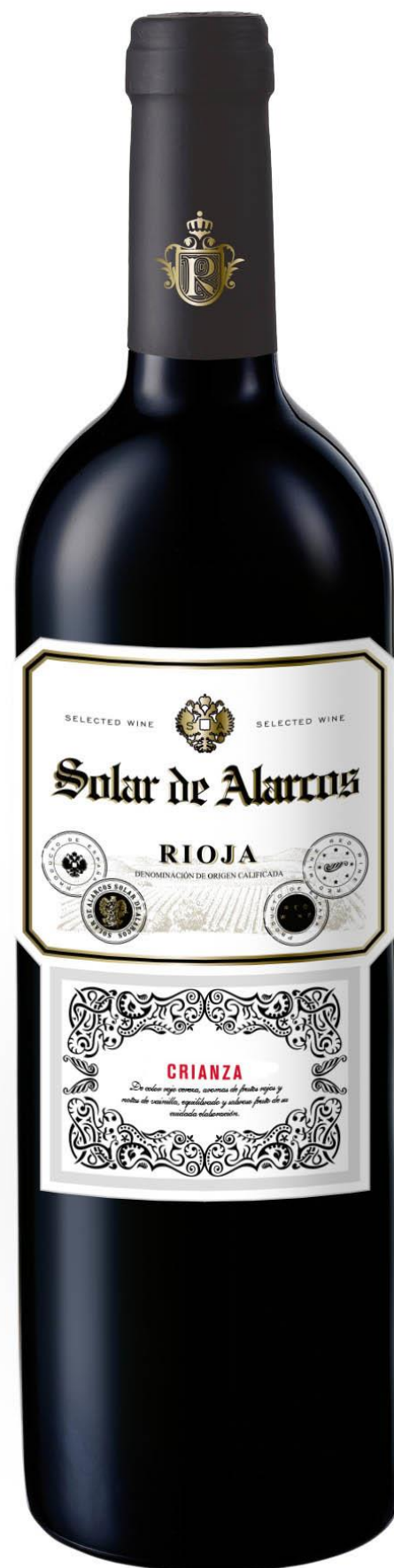
### TASTING NOTES

**Appearance:** intense ruby red color

**Nose:** in the nose, this wine is intense and complex and shows off ripe red fruits, jams and vanilla aromas

**Palate:** it is full bodied, balanced, with vibrant fruit and toasted notes. The finish is long and persistent

**Food matches:** serve it with all sort of meats, game, pulse and cured and blue cheeses.



**RIOJA**  
DENOMINACIÓN DE ORIGEN CALIFICADA