



Bodegas
Landaluce

Fincas de Landaluce

CRIANZA 2016

Red Crianza Wine, D.O.Ca. Rioja, sub-zone Rioja Alavesa

Landaluce

12 u x 750 ml

Elaborated using carefully selected grapes, harvested by hand, at optimum ripeness at our own vineyards in Laguardia: San Cristóbal, La Media Legua, Prado de las Albas and la Laguna. Grown on 20-40 year-old vines.

The grapes were destemmed and then fermented in 25,000 litre stainless steel tanks at a temperature of 26–28°C. After a 7 to 10 day maceration, the malolactic fermentation took place to guarantee the correct acidity. It was then aged in French oak barrels for 12 months.

Tasting notes:

Appearance: dark red cherry with balanced intensity.

Aroma: wild fruit (sour cherries, black raspberry), sweet wood and spices, cocoa, fruit liqueur (prunes), balsamic herbs, remarkable mineral aspect, toasted notes.

Taste: well-integrated sweet fruit, with balance and food-pairing potential.

Other characteristics:

Vineyards: Laguardia, with 20-40 year old vines

Type of soil: clay-chalky.

Type of grape: 100% Tempranillo grapes.

Aging: 12 months in French oak barrels.

Alcohol content: 14%

Drinking tips: we recommend this wine be consumed slightly chilled (about 15°C). This wine goes well with small game, red meats, grilled lamb and cured cheeses.

Suitable for vegans.



TIM
ATKIN
90
POINTS

ROBERT
PARKER
WINE ADVOCATE
89
POINTS

JANCIS
ROBINSON
15.5
POINTS

WINE
ENTHUSIAST
91
POINTS

GUJA
PENIN
2014
91
POINTS

Bodegas Landaluce

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