

# Tempranillo

0393

Semicrianza 2019

**RIOJA**

Denominación de  
Origen Calificada

Produced following  
the traditional gentle  
ageing method called  
“cellar maturing”

## SEMICRIANZA RED WINE

DOCa Rioja

100 % tempranillo

Short ageing in barrel and refinement in the bottle

75 cl

### MATURED IN CELLAR

Red wine produced following the traditional Rioja “ageing” system. A quick pass through the barrel, from 4 to 6 months, ideal for achieving the complexity and elegance of its ageing without losing the fruit’s vigour and freshness. A unique process passed down from the zone’s longstanding tradition of winemaking allows us to enjoy each drop of this splendid wine. A true Rioja classic.



Light | Fruity | **Mature** | Intense

Body: ●●●○○

Sweetness: ●○○○○

Tannins: ●●●○○

Acidity: ●●●●○

Alcohol: ●●●○○

Alc.: 14 % vol.

Serving: 14 - 16 °C

Consume: best before 2023

Pairing: potatoes a La Rioja

Ruby-red in colour with light claret reflections. Aromas of red fruit (**redcurrant**), flowers (**violet**) and **strawberry yogurt** on a smooth background of **tobacco leaves**, toffee caramel and spices (black pepper). Balsamic recollections of **mint** and dill. On the palate, it is elegant, fresh and silky. Long, persistent finish.

Similar wines from our winery:  
Crianza (Rioja), Roble and Natura.

