

EL CÍRCULO CRIANZA

Origin:

Made from selected Tempranillo grapes, the most prestigious variety in the Rioja Denomination of Origin.

Winemaking:

The grapes are harvested in optimal conditions of maturation before being pressed. A period of cold maceration follows to extract the colour of the skins and the fruit aromas. Fermentation in stainless steel tanks takes place at a low temperature to preserve the best aromas. This wine is left to age for a period of 12 months in new American oak barrels.

Tasting notes:

Intense cherry red in colour, with hints of blue. Deep red fruit aromas and notes of vanilla on the nose and sweet tannins on the palate. This is a well integrated and complex wine that finds the perfect balance between fruit and wood.

Food Pairing:

The perfect accompaniment to cheese and meat dishes. Best served at 16 to 18° C.

Awards:

El Círculo Crianza 2006

- International Wine and Spirit Competitions 2009. Bronze Medal.
- The best wines in Germany, Switzerland and Austria 2009. Bronze Medal.

El Círculo Crianza 2005

- International Wine and Spirit Competition 2008. United Kingdom. Silver Medal.
- International Wine Challenge 2008. United Kingdom. Commended
- Decanter Awards 2008. United Kingdom. Commended
- Japan Wine Challenge 2008. Silver medal

