

DIOSARES CRIANZA 2015

Laguardia - D.O.Ca. RIOJA



GRAPE VARIETIES: 100% Tempranillo

VINEYARDS: Selection of vineyards located in Laguardia. The type of soil is clay-limestone.

VINIFICATION AND AGEING: Fermentation in stainless steel vats at a controlled temperature of around 25°C/77° F. Maceration with skins for approximately 12 days. The wine spends 12 months in French (80%) & American (20%) oak casks before rounding off its ageing in the bottle.

TASTING NOTES: Diosares Crianza 2015 shows a fruity, flowery and showy nose, spicy tones and notes of ripe cherries mingling with an earthy undertone. The palate is seamless, juicy and has ripe, fine tannins and good grip. It is very balanced.

The packaging is traditional with a label that shows clearly the name of the winery, a symbol of reliable and consistent quality.

PAIRINGS: cold meats, rices, cheeses, barbecue, chicken & poultry, soft meat stews.

90 POINTS PEÑÍN

90 POINTS PROENSA

DIOSARES, S.L.

www.bodegasdiosares.com