

PAIVA CRIANZA 2016

VARIETY Tempranillo.

VINEYARD AND SOIL The grapes come from own vineyards planted more than 20 years ago in clay soil and square planting.

HARVESTING AND ELABORATION The harvested is carried out only when the tannins reach full maturity. The fermentation is carried out under a controlled temperature, with short and continuous pumping overs. The barreling is maintained all the time that the skins continue to yield noble tannins to the wine, and a slight devatting is carried out. Afterwards, the wine reposes for two days for a decanting to a combination of French, American and Hungarian oak barrels, for 10 months aging, after which the wine reposes in the bottle for at least another 6 months.

TASTING NOTES Cherry red color with violet hues, discernible on the bouquet are mineral and balsamic aromas, lingering fruit, nuts and chocolate nuances. The aromas are similarly experienced on the palate in its intense and elegant finish, together with its sweet tannins.

PAIRING Recommended for red meats and pates.

IDEAL TEMPERATURE Between 14 and 16°C. It is recommended to open the bottle at least one hour before serving. Wine elaborated naturally and unfiltered to maintain its own organoleptic characteristics, reason why some precipitation may appear.

PHYSICAL-CHEMICAL PARAMETERS	Alcohol content:	14%	SO ₂ Total:	113 mg/l
	pH:	3.76	Volatile	0.68g/l
	Total acidity:	4.56/l	Acidity:	

AWARDS 



