



## **Onardoa** **Crianza Red**

### **DOC RIOJA**

**95% Tempranillo 5% Graciano**

#### WINEMAKING

Grapes from vineyards situated in Rioja Alavesa area, in the DOCa Rioja. Bunches are hand-picked, when they reached peak maturity. Elaboration of 80% de-stemmed grapes and 20% carbonic maceration. Fermentation and maceration during 10-15 days at 30°C.

Aging during 12 months in American oak barrels and the rest of the time in bottle. Due to the traditional and artisanal winemaking, it could be possible to find precipitations when finishing the bottle that don't affect at all to the quality of the wines.

#### TASTING NOTES

Medium-high intensity wine, brilliant. Nuances of clean wood stand out on the nose, together with compose fruit notes. Vanilla, cacao and an elegant balsamic touch. It is a very well-balanced wine. Very clean retronasal passage and long aftertaste.

#### GASTRONOMY

**Serving temperature: 18°C. Perfect pairing with all kind of meats, roasts, rice, vegetables and smoked cheeses.**

**EM**  
**CÓRDOBA MARTÍNEZ**  
**— BODEGAS Y VIÑEDOS —**