



CERRO AÑÓN

CRIANZA 2016

DOCa Rioja

*Made from a coupage of grapes and vines
of great quality*

GRAPE VARIETIES

The grapes for Cerro Añón Crianza mostly come from our vineyards in Rioja Alavesa, even if we also include some from Rioja Alta. Average age for vines is around 20 years and the main soil pattern in our vineyards is the well-known limestone/clay mix to be found in most of Northwest Rioja.

Approximately, the mix of grapes for Cerro Añón Crianza is 85% Tempranillo, 10% Mazuelo and 5% Graciano.

Harvests took place in mid-September with a completely healthy fruit and a point of ripeness level unprecedented at that time of year.

VINIFICATION

Maceration time was 15-16 days with daily pumping over in stainless steel vats at a controlled temperature of 27°C

One third of the wine went through malolactic fermentation in new 225-litre French and American oak casks, while the remaining two thirds did their malolactic in concrete tanks.

AGEING

Barrel ageing was done in 225-litre oak casks, of which 80% were made of American wood, and it lasted for fourteen to fifteen months with regular racking. Barrel ages range from brand new to 7 years.

After fining and bottling, the wine remained in our bottle cellar for a minimum of seven months before we started to release it.

TASTING NOTES

At the time of release, this showed a deep purple red with crisp raspberry aromas. On the palate, similar aromas came through followed by layers of spiciness, a firm but velvety mouthfeel and a long clean finish.

One of those not so frequent examples of a Crianza that will improve for the next 5 to 7 years



Avenida Mendavia, 30 · 26009 Logroño · La Rioja (España) · T.: (+34) 941 235 299 · info@bodegasolarra.es

www.grupobodegasolarra.com