



ROSARIO VERA AMONA CRIANZA 2020

TYPE

Young red wine

GRAPE VARIETIES

100% Tempranillo

VINIFICATION

Hand-picked Tempranillo grape bunches, from small vineyard plots planted on limestone-clay soils, were fermented separately in small stainless steel tanks. This is a completely natural process by which whole bunches ferment in a carbon dioxide atmosphere whereas an intracellular fermentation takes place inside each grape to create distinctive fruity aromas in the berry. These aromas will contribute to the flavor and fragrance profile in the resulting wine. This wine ages for 12 months in French oak barrels and completes its maturation in the bottle up to 24 months.

TASTING NOTES

Exhibiting a vivid, clean and bright color with bluish hues, this wine shows abundant aromas of red and wild fruits which invite us on a journey through the old growth forest. Red fruit explodes across the palate attributed to well-balanced acidity and complemented by soft tannins, the wine is structured beautifully for your enjoyment.

FOOD PAIRINGS

It is a perfect match with salads, rice dishes, pasta, short and medium cured cheeses, white and red meats and any type of food not too much seasoned or spiced.

WINE STORAGE

It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 18 oC and a controlled humidity. The bottles should be stored horizontally, being the cork in contact with the wine, thus favoring a perfect closure and preventing oxidation.

SERVING TEMPERATURE

To fully enjoy this wine, the temperature must be between 14 °C and 16 °C

UPC: 811449030417

CASE SCC: 10811449030414



750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended

GUIA PEÑIN 2021
92 POINTS

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