

VALSERRANO CRIANZA 2016

Comments:

The 2015 Vintage was blessed with fine climate conditions throughout the vegetative cycle, which meant that it was possible to make wines well suited to cask-ageing. The DOCa Rioja, calificated the vintage as REALLY GOOD in both quantity and quality.

Vinification & Ageing:

Made from 95% Tempranillo and 5% Mazuelo grapes.

Aged for 16 months in American- and French-oak casks, followed by a few months stored in the vat so that the wines would be well blended together before bottling.

Tasting notes:

- **COLOUR:** Bright cherry-red with medium-high depth of colour and good "legs".
- **AROMAS:** After a few seconds in the glass it gains in intensity, with hints of cinnamon and lactic nuances. When the wine is swirled, underlying aromas of tobacco and tart red berry fruit begin to come through.
- **MOUTH:** A lively attack. On the palate it displays fresh, juicy tannins and the lactic nuances, red berries and sweet spices return and linger well into the long, pleasant aftertaste.

