

# BALUARTE

## Qualified Designation of Origin

Rioja

## Vintage

2016

## Ageing

12 months in oak barrels.

## Type of bottle

Burgundy of 75 cl.

## Varietals

Tempranillo (100%).

## Winemaking

Manual harvesting, processing in a stainless steel tank at a controlled temperature, maceration of about 10 days during fermentation with very soft pumping over. Aging in American oak barrels for 12 months.



**Baluarte Crianza**

“ A fresh and soft wine, where the protagonist is the variety and its aromas. ”

Javier Garbayo. Winemaker.

## Tasting notes

Cherry red with violet rim and middle layer.

Intense nose with fruity predominance of primary aromas of Tempranillo variety with light shades of wood and spicy well-assembled.

The palate is a medium intensity wine that stands out for its softness and freshness.

## Analysis

Graduation: 14 % by vol.

Free SO<sub>2</sub>: 32 mg/l.

Total SO<sub>2</sub>: 99 mg/l.

Total acidity: 5,7 g/l (s.a).

Volatile acidity: 0.47 g/l (a.a.).

Residual sugar: 1.4 g/l.