

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.



“ 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 SO₂: 32 mg/l.

Total SO₂: 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.

Baluarte Crianza