

MasterChef Crianza

D.O.Ca Rioja

RIOJA

Denominación de
Origen Calificada

COUNTRY OF ORIGIN: Spain

DO/PRODUCTION AREA: D.O. Ca. Rioja (Alavesa)

TYPE OF WINE: Red

VARIETIES: 90% Tempranillo, 10%
Graciano

VOLUME: 75cl


ALCOHOL BY VOLUME: 13,5% Vol

VINTAGE: 2019

MADURATION: 14 months in a special selection of french oak barrels, medium toasted, rest for 12 months in bottle.

TASTING NOTE

 Deep cherry colour with a slight garnet rim

 Intense aromas of seasoned red fruits, fine spices (pepper) and subtle toasted notes

 Smooth, balanced, harmonic, with a toasted and spicy finish

MOMENT OF SERVICE: 3-5 years

SERVICE TEMPERATURE: 14°-16°C

PAIRING: Recommended to pair with game, roasted meats and seasoned stews. It also goes well with a variety of cured cheeses



UVA Master Distribución S.L.

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