



ALEGRO

CRINANZA

GRAPE VARIETIES: 100% Tempranillo.

VINEYARDS: A selection of vines with an average age of 20 years.

HARVEST: Manual, in small trailers.

VINIFICATION: In stainless steel tanks at a controlled temperature of 28 °C with several days' maceration after fermentation.

AGEING: 12 months in American and French oak barrels.

TASTING NOTES: A representative wine of the new Rioja style, interpreted from modernity. Elegant, balanced and reliable on any occasion, with classic aromas of red fruit and vanilla and subtle hints of liquorice and toffee. Versatile with all kinds of Mediterranean dishes (pasta, rice, white meat, pulses, etc.).