

# B O D E G A S V I O N T A



## YOU&ME

### Crianza - D.O.Ca. Rioja

#### **GRAPE VARIETY**

100% Tempranillo

#### **ANALYSIS**

Alcohol: 14,3% vol.

Total acidity: 5 g/l – expressed in tartaric

#### **PRODUCTION**

Coupage based on Tempranillo grapes. Ageing American and French oak barrels for 12 months. Light clarification. No cold stabilisation, only natural stabilisation of the wine during barrel ageing. Amicrobial filtration.

#### **TASTING NOTE**

Medium intensity cherry red in colour with flashes of garnet.

Intense in aromas. The key primary notes are of very ripe, even preserved red fruit. There is also some black liquorice, which is very characteristic of our Tempranillos. The secondary aromas are those of barrel ageing, principally vanilla, although there also noticeable notes of black pepper, and more subtly some hints of roast coffee beans.

On the palate it is balanced, despite the high alcohol level, a direct result of the low yields of this vintage. The tannins are rounded and there is good length. The finish delivers a repeat of preserved fruits which appeared initially on the nose.

#### **OPTIMUM STORAGE CONDITIONS**

In a cool place with a consistent temperature (between 14 and 17 °C), protected from light and vibrations.

#### **OPTIMUM CONSUMPTION CONDITIONS**

Serve at room temperature between 15 and 18 °C.

#### **PAIRING**

Cured meats and semi-cured cheeses, vegetable dishes, grilled meats.