

BODEGAS SONSIERRA CRIANZA 2015



WINE INTRODUCTION

Sonsierra's position, south of the Cantabrian Mountains and north of the River Ebro, creates an Atlantic microclimate with a Mediterranean influence that is highly advantageous for vine-growing. These qualities make the terroir of Sonsierra one of the most suitable in all Rioja for the cultivation of high-quality vines. Having so many hectares of vineyards, with vines of different ages and planted at different altitudes, provides us with a wide range of qualities to choose from when producing wines with different flavour profiles.

WINEMAKING NOTE

Maceration for 24 hours before fermentation. Alcoholic fermentation with regular pumping over in stainless steel vats for 8 days at a temperature controlled 24°C to retain and extract the maximum amount of fruity flavors. Maceration for 24-48 hours after fermentation. Malolactic fermentation in concrete vats. 12 months in large American barrels. Minimum 3 months ageing in the bottle.

APPEARANCE, AROMA AND TASTING NOTE

Cherry-red in colour with a vibrant maroon edge. The barrel-aging process provides a bouquet with aromas of cocoa, vanilla and coffee, against a lively, fragrant background of ripe fruits and liquorice. In the mouth it is well-rounded and harmonious, with an excellent blend of spices and other flavours typical of the grape variety.

WINE INFORMATION

Country:	Spain
Region:	La Rioja
Sub region:	Rioja Alta
Wine Type:	Red Wine
Producer:	Bodegas Sonsierra
Wine Name:	Sonsierra Crianza
Vintage:	2015
Principle Grape (%):	Tempranillo (100)
Closure:	Diam
Winemaker Name:	Rafa Usoz
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	13.50%
Acid (g/L):	5.70
pH:	3.58
Bottle Size:	150cl
Case/Pack Size:	6x150cl