

Cibeles Crianza

Tasting note

Ruby red colour with a vibrant rim. On the nose it offers a distinguished combination of cacao, vanilla and coffee, which reflects its aging in barrels, with additional hints of black fruits and liquorice. Rounded and well balanced in the mouth, with pleasant notes of fruit and vanilla that invites to take another sip.

Serving temperature

Recommended serving temperature around 16°C.

Gastronomy

This wine is great as aperitif and goes well with tapas, red meat, game, tuna and various cheeses.

Vinification

In this bodega only single varietal wines are made with a process that combines traditional techniques with the latest technology. Grapes are handpicked from the vineyards surrounding our bodega. The wine goes through pre-fermentation maceration for 24 hours, followed by alcoholic fermentation for 8 days at 24°C, ensuring maximum preservation and extraction of the fruit aromas. The wine has aged in American oak barrels for 12 months, followed by a minimum of ageing in the bottle for 3 months.

Surrounding area

Cibeles owns 570 hectares of vineyards in the highest point of Rioja Alta, where we grow vines with average ages ranging from 20 to 130 years old. The Cantabrian Mountains to the north and the River Ebro to the south of our vineyards create a unique microclimate that is perfect for vine growing. In addition, it protects the vineyards against the strong wind which is typical for the North of Spain.



Wine description

<i>Zone</i>	D.O.C. Rioja
<i>Variety</i>	100% Tempranillo
<i>Alcohol</i>	13,5%

Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Case size</i>	240 x160x301
<i>Weight</i>	8 kg
<i>Per pallet</i>	125 cases



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