

# ORUBE

CRIANZA



RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA



## BLEND

A blend of our best Tempranillos, backed up by contributions from Garnacha and Graciano.

The blend is 60% Tempranillo, 20% Garnacha and 20% Graciano.

## AGEING

Careful ageing in a selection of French and American oak barrels for 12 months.

## TASTING NOTE

Cherry red in colour, star bright and with medium intensity.

On the nose, the first aromas to appear are those of the barrel ageing; the most evident being vanilla, smoky notes, caramel and roast coffee beans. On gently swirling the glass, these combine with aromas of black fruits. The blend of grapes give it a complex structure and aromatic intensity.

Powerful, deep and balanced on the palate, with velvety tannins. A sensation of sweetness, certainly due to the high alcohol level. Great length, and a fine fruity finish.

## ANALYSIS

Alcohol: 14,50% vol.

Total acidity: 4,9 g/l

Residual sugar: 2 g/l

## STORAGE

Keep in a cool place at a constant temperature – between 14 and 17 °C, protected from direct light and vibrations.

## SERVING

Serve at room temperature – between 16 and 18 °C.