

## IMPERANTE CRIANZA



**COUNTRY** Spain

**GRAPE VARIETY**

Tempranillo, Graciano, Garnacha.

**ALC. %** 13.5

**VINEYARDS**

Age: More than 40 years old.

Soil: Calcareous and clay, poor in organic matter.

Altitude (m): 560-700.

Sustainable farming. Zero residue wine.

Hand harvested.

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**APPELLATION**

Rioja DOPa

**ELABORATION**

Fermented at controlled temperature in stainless steel tanks. Clarified, filtered and transferred to the barrel, where it remains at least 12 months and another 12 months in deposit before bottling. Aged in French and American oak barrels medium toast where it remains at least 12 months and another 12 months in deposit before bottling.

**PAIRING**

Perfect pairing with Iberian acorn-fed ham, roasted lamb, grilled chicken, Manchego cheese, pork, beef, pastrami, barbecue.

**TASTING NOTES**

Clean, delicate and refined nose, aromas of currant, blackberry, nutmeg and white-truffle undertones with great note of vanilla and cacao. It has a silky palate with sophisticated tannins and good freshness that gives it a sense of great harmony, structure and complexity.

**RATINGS**

-91 Wine Enthusiast (WE) 2022

**LOGISTICS**

**6 PACK**  
24 x 16 x 31 cm |  
7,2 Kg

**12 PACK**  
32 x 23,8 x 30,5  
cm |  
14,3 Kg

**VMF**  
140 cs 6 | 1038Kg |  
242cm  
70 cs 12 | 1001Kg  
| 177,5cm

**EUROPALLET**  
125 cs 6 | 900Kg |  
180cm  
60 cs 12 | 858Kg |  
208cm