MISA & CUVÉE

IMPERANTE CRIANZA 2023

LÓPEZ - ALONSO



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 DOCa

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	12 PACK	VMF	EUROPALLET
24 x 16 x 31 cm | 7,2 Kg	32 x 23,8 x 30,5 cm | 14,3 Kg	140 cs 6 | 1038Kg | 242cm 70 cs 12 | 1001Kg | 177,5cm	125 cs 6 | 900Kg | 180cm 60 cs 12 | 858Kg | 208cm

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