

		COELUS CRIANZA
	GRAPE VARIETY	100 % tempranillo
	DENOMINATION OF ORIGIN	D. O. Rioja
	VINEYARD AGE	15 – 40 years
	BARREL AGEING	12 months
	ORIGIN OF OAK	75 % American 25 % French (Allier)
	BOTTLE AGEING	Minimum 12 months
	CONSUMPTION TEMPERATURE	16-18°C
	WINE-MAKING	Manual harvest in small crates. Double sorting, first in the vineyard and then in the cellar. De-stemming. Maceration for 13 days. Alcoholic fermentation controlled at 28 °C in stainless steel vats. Malo-lactic fermentation. Fining and racking. Ageing in oak barrels and then in bottles.
TASTING NOTES	Brilliant, clear dark cherry-red colour. Powerful on the nose, with ripe red and black fruit together with subtle complex aromas coming from the oak (vanilla, spices, liquorice, cocoa) Good structure on the palate, velvety, fleshy with well-integrated tannins. Complex, harmonic and suggestive finish	
FOOD PAIRINGS	Perfect to enjoy with white and red meats, game, roasts, meat stews, charcuterie and cured or semi-cured cheeses.	

PRESENTATION	Green bordelaise bottle of 75cl capacity. The cork is type 1+1 (chipboard body with two natural cork in the ends) and first category. The cork measure is 44 mm. Red capsule made of complex.
OTHER ITEMS	RESIDUALS VALUES Ocratoxina A: <1ppb Contains Sulphites * According to CEE Regulation N° 123/2005

Written by : Quality Department	Checked by : Export Department	Approved by : General Manager