

CATAY



— Crianza 2019 —

VINTAGE 2019

ALCOHOL 14 % VOL.

86% TEMPRANILLO, 7% MAZUELO
AND 7% GARNACHA

SERVING CONDITION 16 - 18 °C

D.O.Ca. Rioja

CONT. 75 cl.

Grapes were hand-harvested in 200 Kg. containers. We use traditional viticulture, bush pruning in 80% of the vines and 20% in double cordon. Grapes were coming from 12 Ha. spread in 20 different plots. The average vine age are approximately 40 years old.

TASTE PROFILE

INTENSITY



ACIDITY



BODY



RETRONASAL

ELABORATION

After a light cold maceration, it had been fermented at a temperature around 25 °C being punched and pumped over everyday. Aged in French oak barrels during 16 months and rounded in bottle before commercialization.

AROMA



CLOVE



REDCURRANT



ROSEMARY



POMEGRANATE

PAIRING

The roundness and freshness it has in the mouth suggest with dishes such as roasted meats and oily fishes.

