

RIOJA CRIANZA DOCA 'VIÑA ROMITA'

2021 | Red Wine



Spain, Rioja

Aradón

Case Size: 6

Medium to deep ruby with garnet reflections. The nose shows ripe red and black fruit—cherry, blackberry, and plum—integrated with notes of vanilla, toasted spice, cedar, and subtle cocoa from barrel aging. On the palate, it is dry and medium to medium-plus bodied, with balanced acidity, moderate-plus alcohol, and structured yet polished tannins. Oak influence is evident but well-integrated, supporting the fruit core and adding length to the finish.

Vinification:

Grapes are harvested at phenolic maturity to ensure structure and aging capacity. After destemming, alcoholic fermentation takes place in temperature-controlled stainless steel tanks (26–28°C) with regular pump-overs to achieve optimal color and tannin extraction. Post-fermentation maceration is tailored to enhance structure without excessive astringency. Malolactic fermentation occurs in tank prior to maturation. In accordance with Crianza regulations, the wine is aged for a minimum of 12 months in oak barrels—primarily American oak with a portion of French oak—followed by additional bottle aging prior to release.

Grape Varieties: Carignano| Grenache| Tempranillo

Classification: DOCa | **ABV:** 14.5% | **Closure:** Natural Cork