



# Familia Osaba

## CRINANZA

**Region:** Denominación de Origen Calificada Rioja

**Variety:** 85% Tempranillo, 15% Garnacha

**Alcohol:** 13,5%

**Terroir.** Selection of the best Tempranillo and Garnacha plots from our Rioja Alta and Rioja Alavesa estates with a marked Atlantic influence and with an average age of 35 years. Very poor clay-calcareous soils with maximum yields of less than 6.500 kg per hectare which increases competition between strains.

Manual harvest in 20 kg cases during the second half of October, each variety enters in the winery at its optimal moment of maturation.

**Winemaking.** Separate vinification of each variety. First selection in the vineyard, respecting maximum yields, followed by a second selection on the table before production. After a gentle crushing, the grape juice is vatted by gravity in small French oak tanks where it ferments and macerates in contact with its skins for 20 days with constant pumping over.

**Ageing.** Aged for 14 months in French (50%) and American (50%) 225 liters-capacity oak barrels of second and third use. Refinement in bottle for at least 6 more months.

**Colour.** Garnet red colour, intense and deep.

**Aroma.** Intense aromas of red and black fruits, liquorice and spicy hints.

**Taste.** It stands out for its medium intensity and its elegant balance between fruit and wooden touches. Round and structured.

**Pairing.** Its structure and balance make it very versatile to pair with many dishes, especially roasts, semi-cured cheeses, stews and any type of meat.