HOUSE OF TOWNEND

Rioja Vega Crianza, Magnum

Price	£30.99
Code	RIOJ165

The standard bearer for our Rioja range this Crianza continues to deliver terrific value.

Tasting Notes:

A bright, fruit driven Rioja with notes of cherry and cassis and a soft vanilla edge from the oak. Smooth, soft and fruit driven.



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Specification	
Vinification	100% Tempranillo, the grapes are mainly machine harvested with some handpicking in certain key vineyards. The grapes are crushed and fermented on skins , separately in a mixture of steel tanks and concrete vats to ensure the winemakers have a complete palate and wide range of flavours, textures, acidity and alcohol. After fermenting the wine is blended, then the whole harvest transferred small American oak casks, the majority 2 , 3 and 4 year old, for around 8-12 months depending on the harvest. The wine is then bottled after racking and the wine further ages for a minimum of 12 months in bottle prior to release
ABV	14%
Size	1.5Ltr
Drinking Window	Drink now
Country	Spain
Region	Rioja
Type	Red Wine
Grape Mix	80% Tempranillo, 20% Graciano
Genres	Fine Wine, Vegan, Vegetarian
Vintage	2022
Body	Rich, bold and robust
Producer	Rioja Vega
Producer Overview	Initially started as the dream of one man, Don Felipe Ugalde in 1882, this winery has seen ongoing growth and development over the years. Don's aim was simple, to be one of the countries most prestigious Bodega's.
Closure Type	Cork
Food Matches	A big wine like this can handle big meaty flavours. Lovely with lamb cutlets with salsa verde and new potatoes.