HOUSE OF TOWNEND

# Rioja Vega Crianza, Magnum

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| **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 | |
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| **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. |