



Lacrimus Crianza



Region	D.O. Ca Rioja
Varieties	85% Tempranillo 15% Graciano



VINEYARD: Gobelet vines older than **40 years**. At an altitude of 600 m the ,chalky and stony soils. Surrounded by a pine forest and aromatic plants that offer the distinctive character to autochthonous yeasts from the region.

Due to the altitude and latitude, there is a big contrast between day and night temperature. This is really important in the ripening time to increase the aromas and set the color.

ELABORATION: Cold maceration at 10°C for 6-8 days. Alcoholic **fermentation** is started by the autochthonous yeast for 3 weeks. **Aging in new barrels of European (French and Hungarian) for 12-14 months.** After a slightly clarification the wine is bottled and sits in our cellar at least six months.



ANALYSIS	
Alcohol	14%
Acidity	5 g/l
Sugar	1 g/l

TASTING:

Intense dark cherry-red with garnet hues and spicy and balsamic touches. It is very intense and complex. In the mouth complete, round with surprising silkiness and elegance. wine to the nose and has got Posee un intenso rojo cereza oscuro con tonos granates.



PAIRING: Ideal companion to potatoes stew

