



WINE: Darien Crianza

TYPE: Red Wine

DENOMINATION: Rioja DOC

VINTAGE: 2003

GRAPE VARIETY: Tempranillo (64%)

Mazuelo (24%) Garnacha (12%)

COUNTRY: Spain

Vinification: Following our normal process, the different grape varieties which make up this wine were fermented separately and the coupage of the wine took place before transfer to barrels. In the vinification process, first the grapes were destemmed and then fermented for six days, on average, at a maximum temperature of 28°C. The maceration process was extended for 15 days and after racking off, malolactic fermentation began. Ageing took place for twelve months in French and American oak casks, conserving the right balance of fruit and wood. To safeguard the rich aromatic complexity of the wine, it has been allowed to stabilize naturally.

Press: <u>Wine Spectator:</u> June 2006 (2001 vintage), 88 points, "This balanced red delivers ripe flavors of black cherry, coffee and tobacco, rich yet harmonious, with well-integrated tannins and mouth-watering acidity."

<u>Wine & Spirits</u>, June 2004 (2000 vintage), "Good Value": "The dusty red fruit scent gives way to an appealing, albeit light, traditionally styled Rioja. For tapas."

Tasting Notes: Bright red color. The nose shows a combination of lovely red fruit flavors and complex toasty aromas with a hint of smoke. It has medium weight on the palate with cherry flavors followed by spicy, smoky notes. The finish is supported by moderate tannins and bright acidity, providing great structure to the intense fruit.





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