

URBINA

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TECHNICAL SHEET



WINE

Urbina Crianza

WINERY

Bodegas Urbina

ORIGIN

DOC Rioja, Cuzcurrita del Rio Tiron

GRAPE VARIETY

Tempranillo

ALCOHOL

13,5%

VITICULTURE

Urbina Family Vine Growers Team, this wine is made from a selection of grapes from vineyards of Bodegas Urbina. From vines over 30 years old.

OENOLOGY

The wine is produced by the team of winemakers headed by Pedro Benito Urbina

PRODUCTION

150.000 bottles

ELABORATION

Fermented at 28°C and macerated for 28 days in stainless steel vats, the wine remains in oak barrels for 12 months, then bottled and remains a minimum of 6 months in bottle before release.

Urbina Crianza 2011

TASTING NOTES

VISUAL

Ruby-Cherry Red

AROMAS

Good intensity. Dominated by tertiary notes and discreet American oak with aromas of coconut, vanilla and spice reminiscent of white pepper. The fruit is elegant with flavours of ripe cherry and red berries and lactic notes. Fine complexity and balance with notes of thyme, dill and refreshing orange peel.

PALATE

Well balanced and creamy smooth with a velvety texture of ripe cherries and blackcurrants, nuts and spice flavours with firm tannins in the background. Long lasting and persistence aftertaste with a refreshing acidity. Fully mature, elegant Rioja made in the traditional style and easy to enjoy.