



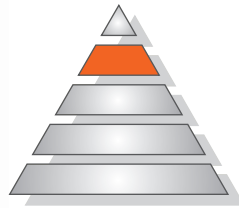
D.O.C. RIOJA

VAZA

Crianza

Category:

Ultra



Distribution Channel:

Off-trade; on-trade; specialized stores.



Vaza Crianza Red Wine

Current vintage:
2004



Grape Variety:
100% Tempranillo



Colour:
Garnet red colour overall, with bright red and rose petal tinges with no browning.

Nose:
Fine, delicate aromas, balancing with the ripe varietal fruit with a light touch of vanilla and a hint of toasty oak. With opening aromas of cedar, pipe tobacco, graphite and brewing tea, but balanced just behind by fragrances of ripe plum, blackberry and cherry, combined with a neat cocktail of hints of orange peel, cinnamon, black truffle and baking pastry, all as a result of the careful oak ageing.

Palate:
In the palate is soft, well rounded and full of flavours, with a long satisfying finish. Softly velvet with finely balanced acidity and combining sweet structured tannins through the ripe fruit. The effect is a back palate of pepper, thyme, cocoa and vanilla, all of which combine with the opening fruit to produce a fine Rioja crianza. Lightly lingering finish of black liquorice and plum.

Alcohol Volume:
13,50%



Suggested Food:
Pulses, vegetables dishes, hors d'oeuvres, cold and white meats, light game dishes, casseroles and mild cheeses.



Ageing Time:
14 months in both American and French barrels.



Ideal Serving Conditions:
Serve between 14 and 16° C.