

HEREDAD de TEJADA

vıntae





CRIANZA



VINEYARDS

Old Vineyards selected from different areas in Rioja Alta.



HARVEST

The harvest occurs during october. The grapes are picked in 15 kg boxes.



WINEMAKING

Fermentation take place in 30 ton stainless steel tanks under a controlled temperature below 28° C, and maceration is extended for 2 weeks. Aged in new French oak barrels for 18 months. A subsequent refinement is achieved in bottle until placed in the market, with an approximate aging of two years between both barrel and bottle.



TASTING NOTES

It has a deep red cherry colour with roof tile tones. Complex on the nose with aromas of ripe red fruit and liquorish combined with coffee, vanilla and balsamic nuances from barrel ageing. On the palate, it is a smooth and velvety wine with sweet and ripe tannins that make it a pleasant and easy-drinking wine with a long aftertaste.



Presentation: 75