



ERMITA DE SAN FELICES CRIANZA 2022

### WINE

<b>Brand:</b>	ERMITA DE SAN FELICES
<b>Type of wine:</b>	Crianza red
<b>Vintage:</b>	2022
<b>Origin:</b>	D.O.Ca. Rioja
<b>Subregion:</b>	Rioja Alta
<b>Alcohol:</b>	14,50 %

### VITICULTURE

<b>Grapes varieties:</b>	100% Tempranillo
<b>Vineyards:</b>	Sustainable
<b>Vineyard location:</b>	Haro & Villalba de Rioja
<b>Vineyard training:</b>	Bush and trellis
<b>Soil composition:</b>	Chalky-Clay
<b>Vineyard altitude:</b>	504-599 m
<b>Irrigation :</b>	No
<b>Green harvest:</b>	Yes
<b>Harvest date:</b>	September 28 <sup>th</sup> - October 5 <sup>th</sup>
<b>Type of harvest:</b>	Manual

### WINEMAKING

<b>Destemmed:</b>	Yes
<b>Grapes pressing:</b>	Yes
<b>Prefermentative maceration:</b>	2 days
<b>Fermentation:</b>	Spontaneous and controlled
<b>Barrel ageing:</b>	15 months
<b>Racking:</b>	Every 6 months by gravity
<b>Type of oak:</b>	American, medium+ toasted
<b>Filtered:</b>	Yes

### CURIOSITY

This range of wines pays homage to our past generations and the Patron Saint of Haro, San Felices. Every June 29<sup>th</sup>, on the cliffs of Bilibio where the Hermitage is, take place a famous Battle of Wine.

### TASTING NOTES

**Visual:** deep red wine with black hints and a tawny rim.  
**Aromas:** concentration of aromas of red fruit and vanilla on top of spices  
**Taste:** Balanced and powerful in the mouth, well-structured and harmonious.

### GASTRONOMY

**Serving suggestions:** Very good with grilled meat, burger, pork in mustard, mature and semi-mature cheese, grilled or stewed wild mushrooms, rice dishes, game, beans and pulses.

**Temperature of consumption:** 16°C

### STORAGE

Store this wine in a cool ventilated place where the temperature is fairly constant. Keep the bottles on their side so that the wine is always in contact with the cork