

ERMITA DE SAN FELICES CRIANZA 2018



WINE

Brand: ERMITA DE SAN FELICES
Type of wine: Crianza red
Vintage: 2018
Origen: D.O.Ca. Rioja
Subregion: Rioja Alta
Alcohol: 14 %

VITICULTURE

Grapes varieties: 100% Tempranillo
Vineyards: Sustainable
Vineyard location: Haro & Villalba de Rioja
Vineyard training: Bush and trellis
Soil composition: Chalky-Clay
Vineyard altitude: 504-599 m
Irrigation : No
Green harvest: Yes
Harvest date: 24th – 30th September 2018
Type of harvest: Manual

WINEMAKING

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

CURIOSITY

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

TASTING NOTES

Visual: 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, duck in orange sauce, 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