

FUNDADA EN 1879



Grapes
100% Tempranillo

Region/Appellation
Rioja

Alcohol by volume
14.00%

Residual Sugar
0.48 g/l

pH
3.71

Total Acidity
5.9 g/l

Drinking Window
2024 - 2029

Tasting Guide
A B C D E
Light Medium Full

Tasting note printed
22/12/2024

Asúa Crianza 2020 6x75cl

Winemaker Notes

The wine has a delicious nose of blackberries and blackcurrant, with hints of liquorice. On the palate these fruits continue with gentle tannins and good acidity.

Vineyard

Asúa is made from carefully selected, hand harvested grapes from our vineyards in Haro, Rioja Alta.

Winemaking

Alcoholic fermentation takes place in stainless steel tanks, where the wine macerates until the desired colour and structure were achieved. The malolactic fermentation was then completed in concrete tanks, polishing the wine and fine-tuning its acidity. Ageing then took place in French and American oak barrels for 18 months after which the wine was bottled and then stored in our centenary cellars where the wine ages prior being released to the market.

Vintage

Harvest at Carromaza took place on September 9th. Milder temperatures over the year reduced the growing season over previous years' average by around 15 days. No snow over the winter, and importantly, no spring frost. Very healthy fruit set and harvest. Higher rainfall than the average for the village of Villalba. As a result, yields were somewhat higher than previous years' for this particular plot. A fresh, cool vintage.

Food match

Grilled and Roasted Red Meats

Great with grilled meats

