



Lacrimus Crianza DOCa Rioja

VINEYARD

Gobelet vines older than 40 years at an altitude of 600 m. Chalky and stony soils. Surrounded by a pine forest and aromatic plants that offer the distinctive character to autochthonous yeasts.

WINEMAKING

Cold maceration at 10°C for 6-8 days. Alcoholic fermentation is started by the autochthonous yeast for 3 weeks. Aging for 14 months. After a slightly clarification the wine is bottled and sits in our cellar least six months.



DOCa Rioja



*85% Tempranillo
15% Graciano*



*14 month in
new oak barrels*



14,5 % alc.



*Soups and stews.
Roasted meat and
beef or pork steaks.*

TASTING

Intense dark cherry-red with garnet hues and A spicy and balsamic touch. It is very intense and complex. In the mouth complete, round with surprising silkiness and elegant.