

RENTAS DE FINCAS

RENTAS DE FINCAS CRIANZA 2007

Rentas de Fincas evokes the richness of the earth's soil. Rentas de Fincas is positioned as a timeless exclusive originating from a region in Spain with a thousand-year tradition in the elaboration of complex wines.



ORIGIN:
D.O. Ca RIOJA



Rioja is the oldest and most prestigious Denominación de Origen in all of Spain. The Tempranillo grape, considered native from this zone, is the most widely planted varietal and is recognized internationally for its Spanish origin. Tempranillo's big reds are highly sought out worldwide.

GRAPE VARIETY:
80% Tempranillo, 10% Garnacha, 5% Mazuelo, 5% Graciano

ORGANOLEPTIC CHARACTERISTICS:
Red ruby color with lime glints and pupple depth. Dry fruit flavors (prune and apricot) with balsamic connotations (cedar wood, vanilla). Full bodied wine enjoying excellent persistence of flavors thanks to its well polished tannins. Gorgeous lengthy finish with balsamic mineral flavours.

ELABORATION:
12 months (00)

In October, after 20 days of temperature controlled maceration in a stainless steel deposit, the wine was racked to a fermentation tank where it went through the natural malolactic fermentation. Then, clarify and decanted until it was completely cleaned. In April it was introduced in barrels of American and French oak where it rested 8 more months. In December the barrels where emptied, cleaned and filled again with the same wine to assure homogeneity. The ageing continued until summer when it was bottled.

www.rentasdefincas.com



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