

OINOZ CRIANZA 2014

D.O.C.A. RIOJA



San Vicente de la Sonsierra



CARLOS MORO

PRODUCER
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2014

Very dry and harsh winter, with an intense drought during the first part of Spring. Very rainy April that led to a late budding because of very harsh conditions in Winter. Very warm Summer and strong drought. Harvest without water although slight rainfalls at the end of September.

The vineyard

Franc and limy soils from San Vicente de la Sonsierra, north-Ebro at the northern end of Rioja. 25-80 years old vines with a limited productions and small grapes. Las Ginebras is located in an austere mountain climate.

The wine

Very intense shades of dark cardinal, with violet tones. Aromas of fresh red fruit such as raspberry and blackberry and floral violet with subtle eucalyptus, licorice stick and clay minerals. Tones of its aging in French and American oak lightly toasted. A wide, elegant and soft mouth, with good acidity. Nice long finish feeling.

Format 750ml

Wine origin

Name of the vineyard Gallamate, La Canoca, La Rad
Location San Vicente de la Sonsierra
Size 8 has., 2 has., 8 has.
Vineyard training bush vineyards
Soil composition franc, limy
Elevation 590 m
Yield/ha 5.000
Exposure norte-sur
Slope 15-25%
Year vineyard planted 1985, 1935, 1990

Winemaking & aging

Varietal composition 100% Tempranillo
Harvest time October
First vintage 2012
Training method traditional red wine making
Production 100.000
Fermentation 10-14 days in stainless steel tanks (26°C)
Aging 12 months in barriell & 12 months in bottle

Analytical data

Alcohol 14,10 %
Residula sugar 1,80 g/l
Acidity 5,60 g/l
Dry extract 32,0 g/l

Recommendations

Conservation Dry and fresh place. Away from sunlight.
Temperature 15-17°C

Awards

GOLD mEDAL - Concurso Mundial de Bruselas 2017 (Oinoz Crianza 2014)