

FUNDADA EN 1879



Grapes

100% Tempranillo

Region/Appellation

Rioja

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.63

Total Acidity

5.69 g/l

Drinking Window

2023 - 2029

Tasting Guide



Tasting note printed

25/04/2024

Asúa Crianza 2018

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 macerated 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 during 18 months after which the wine was bottled and then stored in our centenary cellars where the wine aged prior being released to the market.

Vintage

The 2018 harvest began at CVNE on the 19th September and finished on the 26th October with a good forecast. The vintage year takes us back to La Rioja of old days, with heavy frosts throughout winter, snow and abundant precipitation. Spring was also cold and wet followed by a warm summer but without excessive temperatures and resulting in good ripening of the grapes. These conditions provided a long, slow ripening period which enabled the production of great, intense wines, with medium colour and alcohol levels and good acidity.

Food match

Grilled and Roasted Red Meats

