

FUNDADA EN 1879



Grapes

100% Tempranillo

Region/Appellation

Rioja

Alcohol by volume

14.00%

Residual Sugar

less than 1 g/l

pH

3.65

Total Acidity

5.5 g/l

Drinking Window

2023 - 2030

Tasting Guide



Tasting note printed

03/05/2024

Asúa Crianza 2019

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

The 2019 harvest of Asúa in our Haro winery began at the start of October, ending on the 15th. The vegetative state of the vineyard has been very good in terms of health in Rioja Alta. Due to temperature fluctuations and light rainfall during the months of May and June, the quantity of grapes was reduced, resulting in small, loose and less compact bunches, but increasing the quality considerably. The evolution of the grapes was late compared to last year, but the low yields led to earlier ripening, making the harvest dates the same. The grapes were harvested calmly and gradually, allowing for a good selection of grapes both in the vineyard and in the winery.

Food match

Grilled and Roasted Red Meats

Great with grilled meats

