



FERNÁNDEZ DE PIÉROLA CRIANZA 2012 RIOJA ALAVESA DOC



Fernández de Piérola winery was founded in 1996 with the aim of producing quality wines with a personality different from the standardized taste of most Rioja wines.

Grape Variety: 100 % Tempranillo.

Vinification: Vineyards are older than 30 years and the yields do not go more than 5.500 kg/ha, manually harvested. Fermentation of destalked grapes in stainless steel tanks equipped with cooling jackets to maintain temperatures steady below 28 °C. Skin contact maceration for 30 days, with twice-daily over-pumping.

Ageing: Maceration process at least 30 days to get volume and fat which will balance the wines. After a malolactic fermentation which is made with the lees, the wine will spend 18 months in American 70% and French 30% barrels from one to three uses.

Colour: Deep, intense cherry red color.

Aroma: With a powerful nose with intense notes of ripe wild berries (blackberries) and hints of cedar and vanilla; all very nicely blended.

Palate: Impressive attack in the mouth. Meaty and exceptionally well-balanced, with notes of stewed fruit over a background of toasted wood accompanied by supple tannins. Persistent aftertaste with a marked personality. Serve at: 16-18° C.

SKU +886697 13%AV 12 x 750ml GLS Non Listed

Wholesale: \$19.75 GLS Retail: \$23.99

*Prices subject to change without notice and do not include taxes or bottle deposit.



BURROWS, LUONGO & ASSOCIATES

Purveyors of Fine Wines & Spirits

107 - 814 West 15th St. North Vancouver, BC V7P 1M6

T: 604-990-1735 F: 604-990-1703

Email: info@burrowsluongo.com www.burrowsluongo.com