



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~~ **\$16.53** GLS Retail: ~~\$23.99~~ **\$19.99**

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



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