

EL SASTRE Y EL SIMIO

CRIANZA



Vintage: 2018

Grape Variety: Tempranillo 70%,
Garnacha 20%, Graciano 10%

D.O.Ca: Rioja

Alcohol: 13,5 % v/v.



The Tailor and the Ape, elegant and wild at the same time. The clear architect and composer of this wine originated in Rioja Alavesa, where its finesse of 12 months of aging in French oak barrels, merges with its wild and varietal origins. A symphony of fresh aromas and majestic flavors in balance, inviting you to dance to the rhythm of the music.



TASTING NOTES

Color: Deep intense garnet color.

Aroma: Rich aromas of stewed fruits, dried prunes, cinnamon, candied strawberries intermingled with toasty, smoky oak aromas.

Flavor: A fresh acidity with deep toasty oak flavors well integrated with ripe fruit. Easy drinking. Well integrated with ripe fruit. Easy drinking.



TERROIR

A blend of various varieties (Tempranillo, Garnacha and Graciano) grown in the villages of Baños de Ebro (Rioja Alavesa), San Asensio and Medrano (Rioja Alta). The old bush vines are low yielding, and well exposed sites with a mix of chalky and ferrous clay soils. The blend makes an elegant, medium bodied vibrant wine.



WINEMAKING PROCESS

Grapes selected for their balance between freshness, structure and ripeness. Hand harvested. Fermented at 28 °C with 20 days maceration and gentle pumping over 4-5 times daily. Malolactic fermentation in concrete eggs and aging in French and American oak barrels for 12-14 months. Settling in concrete tanks.

