

# CATAY



— Crianza 2016 —

VINTAGE 2016

ALCOHOL 14,5% VOL.

90% TEMPRANILLO, 5% MAZUELO  
Y 5% GARNACHA

SERVING CONDITION 16 - 18 °C

D.O.Ca. Rioja

CONT. 75 cl.

Grapes were hand-harvested in 200 Kg. containers. We use traditional viticulture, bush pruning in 80% of the vines and 20% in double cordon. Grapes were coming from 10 Ha. spread in 15 different plots. The average vine age are approximately 40 years old.

## TASTE PROFILE



## ELABORATION

Light cold maceration for 4 days. It had been fermented between 22 °C and 24 °C being punched and pumped over everyday. Aged in French oak barrels during 15 months and rounded in bottle before commercialization.

## AROMA



## PAIRING

The roundness and freshness it has in the mouth suggest with dishes such as roasted meats and cow cheese.

