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El INQUILINO CRIANZA 2015

Our intrepid Zorzal flies to his neighbor Rioja! Here you can find his new home ... We are Inquilinos! (Tenants)
El Inquilino Wines is a careful selection of Tempranillo and Grenache grapes in the area of the Najerilla valley.
Our goal, as in all our wines, is to produce honest wines with local varieties, minimal intervention, wines that talk about its origin.

VITICULTURE&ENOLOGY: Mikel Sanz & Jorge Navascués

HARVEST: 2015

Although budding started a little later than the previous year, in April the process evolved well and the flowering actually finished somewhat earlier than normal. The summer was extremely hot and dry, the June rains playing a crucial part in preventing the vines from suffering from the heatwave. In August the heat was more bearable and the decisive month of September arrived with a lot of light and lower temperatures. This weather pattern allowed for the correct evolution of the vegetative stage of the vine, with no pest or disease problems, good budding and perfect fruit set. The grapes were harvested in an impeccable state of health with optimum ripeness, making the 2015 harvest quite extraordinary.

GRAPES VARIETIES: 90% Tempranillo, 10% Garnacha

VINEYARD: Vineyards located in Najerilla valley, average age 35 years old.

WINEMAKING:

Wine made from low yields vineyards. Grapes were picked up and selected by hand. Alcoholic fermentation in 5.000-liter stainless steel vats just with indigenous yeast. Malolactic fermentation and 12 months ageing in 225-liter french oak barrels, 2 years used.

TASTING NOTES:

APPEARANCE: Clear, medium intensity, ruby colour wine.

NOSE: Clean, high intensity aromas of red fruit such us raspberry, strawberry, red cheery, also black pepper and earthy notes.

PALATE: Dry and fresh, soft tannins and medium body. Red fruits flavours, mineral hints and a long finish.

SERVING SUGGESTIONS:

Ideal accompaniment for cured ham, stews, game and meat dishes. Serve at a temperature between 16° and 18 °C.