

EL INQUILINO CRIANZA 2017

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 grenache and tempranillo 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: 2017

2017 harvest was small in our area due mainly to the drought that has characterized this vintage. Yields were lower than normal in all varieties, but especially in the white ones. The drought was slightly relieved at the beginning of September and the grapes had better sanitary condition. In summary, this was a vintage of exceptional quality but with very small volume.

GRAPES VARIETIES: 80% Garnacha, 20% Tempranillo

VINEYARD: Vineyards located in Badarán, in Najerilla valley, average age 35-40 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 oakbarrels, 2 years used.

TASTING NOTES:

APPEARANCE: Clear, medium intensity, ruby colour wine.

NOSE: Clean, high intensity aromas of red fruit such as raspberry, strawberry, red cherry, 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.

