

ASÚA

CRIANZA 2021

Asúa is a wine from the village of Haro which evoke the wines from the past that were enjoyed in the good bars of our country.



Type of wine: Red
Region of production: Rioja Alta – Vino de Municipio - Haro
Year: 2021
DOCa vintage rating: Very good
C.V.N.E. vintage rating: Excellent
Grape varieties: 100% Tempranillo

Type of bottle: Bordeaux
Bottle size: 75cl., 1.5l.
Ageing and barrel type:
15 months in French oak barrels

Alcoholic volume: 14%
pH: 3.60
SO₂ Free/Total: 30.4/88
Total Polyphenols Index: 65
Total acidity: 5.47
Volatile acidity: 0.55
Suitable for vegans



The vineyard

Asúa is made from carefully selected, hand harvested grapes from our vineyards in Haro, Rioja Alta. The soils are chalky clay and iron rich clay at 500 meters above sea level and with a southerly exposure. Vines are bush trained and are predominantly Tempranillo. The climate here is influenced by the Atlantic Ocean with significant day/night temperature variation in August and September which encourages slow ripening at the same time as maintaining acidity in the grapes.

Winemaking

Hand harvesting and alcoholic fermentation takes place in small stainless-steel tanks at controlled temperature. Fermentation and subsequent hot maceration have a total duration of 18 days. The malolactic fermentation was then completed in concrete tanks, polishing the wine and fine-tuning its acidity.

Ageing then took place in French oak barrels for 15 months, with intermediate rackings, after which the wine was bottled and then stored in our centenary cellars where the wine ages prior being released to the market.

Vintage / Harvest description

The harvest at CVNE begins on September 8 and ends on October 10. The weather in Rioja during the 2021 growing season was very varied. The summer started very dry but the rains in September were decisive for a very positive evolution. In the high and aerated areas, as well as in the low and medium production vineyards, the grapes improved notably with the help of these rains. Perfect weather during the month of October, with sunny, bright days followed by very cold nights, led to a slow ripening process. Healthy grapes, very balanced and generally with good acidity have allowed us to produce great wines with good ageing potential.

Tasting notes

Deep garnet in colour.

Complex and attractive aromatic intensity, with floral notes and berries as well as liquorice, softened with aromas of coffee, chocolate, spices and delicate smokes from its time in barrel.

On the palate, its entry is sweet and marked by a pleasant but very present tannin. It is a wine with structure and unctuousness, with a fresh finish that gives it a long and fruity aftertaste.

Perfect pairing with the Mediterranean diet.

Recommended serving temperature 18°C.