

Asúa Crianza 2020

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
- **Year:** 2020
- **DOCa vintage rating:** Very good
- **CVNE vintage rating:** Excellent
- **Grape varieties:** 100% Tempranillo
- **Bottle type:** Bordeaux
- **Bottle size:** 1.5l., 75cl.
- **Aging and barrel type:** 18 months in French oak barrels

Analytical data

- **Alcoholic volume:** 13.5%
- **Total acidity:** 5.27
- **pH:** 3.71
- **Suitable for vegans**
- **Volatile acidity:** 0.52
- **SO₂ Free/Total:** 28.8/80
- **Total Polyphenols Index:** 74

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 18 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 year was marked by rainfall and occasional hail, and by mild temperatures throughout the whole growing season. As a result, the harvest was two weeks earlier than the previous year.

Picking was selective, depending on the ripeness of the grapes, which was uneven.

The grapes were very healthy on arrival at the winery.

The great quality of the grapes makes a vintage prediction of great wines suitable for aging.

The harvest began with the red grapes on September 9th in Torremontalbo and ended on October 9th with our Cihuri plots.

Tasting notes

Dark garnet colour, with purple notes.

Aromas of liquorice and wild berries, such as blueberries, blackberries, currants, strawberries... Perfectly balanced with the aromas from the barrel aging; nuts, coffee, vanilla, chocolate, spices, and roasted aromas...

A long, marked and smooth mid palate thanks to sweet and well integrated tannins.

Complex and persistent aftertaste.

Pairs well with Mediterranean diet.

Recommended service temperature 16-18°C.