

Rioja

VIÑA CUMBRERO

CRIANZA



CHARACTER

“Viña Cumbreiro wines offer an amazing Rioja quality value. Remarkable Rioja style, these wines are elaborated to bring well crafted wines, elegantly complex and exquisitely proportioned for classic Spain’s wine lovers”.

- **ORIGIN:** D.O.Ca Rioja, located in Spain’s cool North, with variations in altitude, chalky clay soils, plenty of rain and long springs and autumns.
- **BLEND:** Spanish indigenous Tempranillo grape, from La Rioja Alta, perfect for elegant long aging wines.

CRAFTING & AGING

Fermentation at a constant temperature of 26-28°C/78-82°F, followed by a maceration period contact with the skins. The second fermentation took place spontaneously in underground tanks, after the wine was transferred to handcraft oak casks, where it was aged for 12 months minimum. The wine stays longer period in bottle before its release to be enjoyed at its best.

SENSORY ENJOYMENT

- **LOOK:** Red garnet color, clean and brilliant.
- **AROMAS & FLAVOURS:** Spicy aromas, mingled with ripe fruit notes. Excellent structure, lively acidity displays plenty of red fruit rounded with soft tannins. Pleasant and elegant aftertaste.

SERVING & GASTRONOMY

Ideal companion for meals, enhances the flavours of stews, barbeques and all kind of meats, specially grilled. Best enjoyed at 18°C/64°F.



SINCE 1772

OSBORNE

www.osborne.es