

## **EL MARUJO CRIANZA**

A rarity: a low-intervention and organic Rioja that sees time in oak (Crianza). Organically farmed Tempranillo grapes are fermented using ambient yeasts with minimal intervention, before the wine matures for 12 months in fine-grained French oak. A vibrant cherry red color, with notes of both read and black fruits on the nose as well as underlying floral aromas. The palate has round, enveloping tannins and balanced acidity, and opens with elegant fresh fruit flavors before developing into spice and toasted notes for the barrel aging on the finish.

Señorio de Librares is a small, family run winery from the Rioja region that is the product of several generations of hard-work. The new generation at the helm has recently begun embracing a low intervention and environmentally friendly approach to winemaking, practicing sustainable and oranic agriculture and using recycled cardboard for the packaging.

Assiduous care is taken into production to produce high-quality wines that live up to their ancestors memory, and which will please both discerning traditional palates as well as young, modern audiences.

## **FOOD AND WINE PAIRING**

**Country:** 

Grillet rødt kjøtt, vilt og hard ost

Spania

**Producer:** Señorío de Librares **Vectura nr:** 167259

**Subcategory:** Rødvin **Sold by:** Vectura // Grossist

Region: Rioja Size: 75cl

Number of

Grapes: Tempranillo bottles:

Alcohol: 14%

Gavin AS

Importer:

