



BODEGAS FORCADA

Vinedos Alta Montaña

CRIANZA

- LA FORCADA -

GRACIANO



BRAND LA FORCADA.

WINE TYPE (D.O.C. Rioja) Tinto Crianza.

ALCOHOL CONTENT 14,50°

CHEMICAL TEST Under organic conversion phase, it only contains sulphites.

WINE-MAKING PROCESS Manual harvest. De-stemmed grapes. Pre-fermentation maceration in stainless steel tanks at 5°. Fermentation at 25° for 10 days. Maceration with skins for colour extraction for 10 days.

AGEING 12-14 months in new American and French oak barrels

GRAPE VARIETY 100% graciano

RECOMMENDED SERVING TEMPERATURE 16-18 grados centígrados

VINEYARDS (20%) Up to 40 years old, located at an altitude of 700 metres within the biosphere reserve.

TASTING NOTES Intense bigarreau cherry red color, clean and bright.

- Intense aromas you of wild, ripe fruit with floral and aromatic herbs; thyme and rosemary well combined with aging toasted , very complex.

- The impression in the mouth is pleasant and well structured, with good balance between fruit and coffe toasts,balsamic hues with a great final sensation.

BOTTLE Ean 13 Botella: 8437004011183

- Altura: 314mm.
- Capacidad: 750ml.
- Peso: 1550 gramos.



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