



Grupo Faustino



## Marqués de Vitoria Crianza 2011

D.O.C. Rioja Vintage Excellent

Some drought areas. Excellent vegetative and health status. Good fermentation development with healthy well structured and good color wines. Excellent quality wines. Very moderate production yields.

**Composition** 100 % tempranillo

**Elaboration** Fermentation temperature 27 °c

**Aging** 12 months in a new American oak barrel

**Location** Oyón and Barriobusto

**Height** 450-700 m

**Yield** 6.500 kg/Ha

**Soil** Calcareous clay

**Appearance** Clean, bright, medium deep, intense red cherry red with golden glints

**Nose** Very fruity, nice wood hints due to its barrel aging . Vanilla, spicy and liquorice hints

**Tasting** Nice structure, elegant on the palate and balanced

**Retro-nasal** Predominance of the barrel hints

**Aftertaste** Persistant in barrel hints

### FRUITY AND BALANCED

**Appetizer** Sausages

**Vegetables, Beans and Salad** Slow-cooked dish

**Eggs** Some dishes like eggs such as potato omelet, scrambled eggs with truffles

**Potatoes and Fungi** Grilled and mushrooms

**Soup, Rice and Pasta** Mushrooms rice

**Fish and Seafood** Some tasty or oily fish such as tuna, cod

**Meat** Any kind of meat

**Cheese and Dessert** Medium-aged cheese such as emmental or gruyere

<b>Alcoholic Volume</b>	13,8	(%)
<b>Volatile Acidity</b>	0,54	g/l ac acet
<b>Total Acidity</b>	5,1	g/l ac tart
<b>Residual Sugar</b>	2,3	g/l
<b>Free Sulfuric Acid</b>	26	mg/l
<b>Sulfuric Acid</b>	83	mg/l

### SERVICE TEMPERATURE

15-17 °C