

— Bodega • Winery —
**G EDUARDO
GARRIDO
GARCÍA**
— Since 1923 —TM



Denominación
de Origen Calificada



CRIANZA

80% tempranillo 20% garnacha

Uvas procedentes de viñedos situados en Rioja Alta para el tempranillo, a 500m de altitud, sobre suelos arcilloso-calcáreos, con más de 40 años y la garnacha procede de viñedos de Rioja Baja, de más de 60 años, con suelos de composición arenosa y aluviales.

El vino ha permanecido en barricas de roble americano y francés durante 16 meses con trasiegos periódicos y 6 meses de afinamiento en botella.

De color cereza picota de capa media. En nariz es limpio apareciendo notas balsámicas con madera fina y fruta bien integrada. La entrada en boca es suave y equilibrada con notas de fruta madura y un postgusto largo y delicado.

Para acompañar a legumbres, carnes blancas y rojas, quesos curados o semicurados, embutidos.

Aconsejamos degustar a 14 - 16*.*

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The Tempranillo grapes used in making this wine come from 40 year-old vineyards of the upper Rioja region, situated at approximately 500 meters above sea level and characterized by predominately loamy, calcium-rich soils. The Garnacha grapes used in making our wines originate from the lower Rioja region and vineyards of at least 60 years, and sandier, alluvial soils.

This wine has been aged for 16 months in American and French oak, decanted periodically in the cellar, and given an additional 6 months to refine in the bottle while awaiting release from our cellar.

The wine displays a deep, rich, cherry color and medium body. To the nose this wine offers clean fruity aromas with hints of balsam and fine wood. Taste is smooth and balanced with hints of ripe fruit, lingering long but delicately in the mouth.

To accompany legumes, white and red meats, cured or semi-cured cheeses, sausages.

Enjoy at 14 to 16 degrees Celsius
(57 to 60 degrees Fahrenheit).