

# Rondan Private Collection

## Crianza

This wine of a modern cut, fruity and structured is made by selecting the best bunches in each vintage. This is how this private collection was born.

### Varietal cast:

100% tempranillo

### ELABORATION:

Picked by hand cluster by cluster, this is how we collect good grapes from our own Rioja Alta vineyards.

### FERMENTATION

In stainless steel with temperature control, clustering of clusters and a gentle crushing, cold maceration for later alcoholic fermentation and malolactic fermentation. Aged for 12 months in the French oak and then its rest in the bottle for refining until it reaches its optimum moment.

### WINE:

A wine with its own personality to enjoy the best Selection of our vineyards in each vintage, red with garnet nuances, highlights the aromas of ripe red fruit with sweet and spicy touches.

### IN MOUTH

Its mouthfeel is soft, creamy and enveloping, with a long drink leaving a long and very well structured finish.

### TEMPERATURE

The ideal consumption temperature is 16°-18° degrees.



RONDAN PRIVATE COLLECTION CRIANZA