

Rondan Crianza

This wine takes its name from the RONDAN vineyard, Bodegas Sáenz de Santamaría property, where an outstanding quality of ‘Tempranillo’ grapes are cultivated.

Varieties precentage:

90% tempranillo

10% garnacha

VINIFICATION:

The grapes are harvested by hand at the precise moment of maturity. This, we believe, gives this Rondan wines a feeling of uniqueness.

FERMENTATION:

Is at a carefully controlled temperature followed by long maceration processes. In this way, based on structure and colour, a superb wine can be achieved with agein. This Crianza will have already spent 18 months in American oak barrels, carrying out three annual rackings. After this process, the wine then continues to rest and mature in the bottle, until being released on to the market.

TASTING:

Rondan Red Crianza the result of the delicate vinification and ageing of the highest quality grapes obtaining a ruby red wine of intense depth with blackberry tones, fruity expression and hints of wild berries and roasted nuances derived from ageing.

TO THE TASTE,

it is a well-balanced and harmonious elegant wine, with a well toasted oak hint to finish.

Ideal serving **TEMPERATURE:** 18° C.



RONDAN CRIANZA