



ERMITA DE SAN FELICES CRIANZA

WINE

Brand:	ERMITA DE SAN FELICES
Type of wine:	Crianza red
Origin:	D.O.Ca. Rioja
Subregion:	Rioja Alta
Alcohol:	13.5 %

VITICULTURE

Grapes varieties:	100% Tempranillo
Vineyards:	Sustainable
Vineyard location:	Haro y Villalba de Rioja
Vineyard training:	Bush and trellis
Soil composition:	Chalky-Clay
Vineyard altitude:	504-599 m
Irrigation :	No
Green harvest:	Yes
Harvest date:	October 11 th -17 th
Type of harvest:	Manual

WINEMAKING

Destemmed:	Yes
Grapes pressing:	Yes
Prefermentative maceration:	2 days
Fermentation:	Spontaneous and controlled
Barrel ageing:	15 months
Racking:	Every 6 months by gravity
Type of oak:	American, medium+ toasted
Filtered:	Yes

CURIOSITY

This range of wines pays homage to our past generations and the Patron Saint of Haro, San Felices . Every June 29th, on the cliffs of Bilibio where the Hermitage is, take place a famous Battle of Wine. Wine selected by British Airways to serve in its first class and business class.

TASTING NOTES

Visual: deep red wine with black hints and a tawny rim.
Aromas: concentration of aromas of black fruit and vanilla on top of spices
Taste: Balanced and powerful in the mouth, well-structured and harmonious.

GASTRONOMY

Serving suggestions: Very good with grilled meat, duck in orange sauce, pork in mustard, mature and semi-mature cheese, grilled or stewed wild mushrooms, rice dishes, game, beans and pulses.

Temperature of consumption: 16°C

STORAGE

Store this wine in a cool ventilated place where the temperature is fairly constant. Keep the bottles on their side so that the wine is always in contact with the cork