



# **EDULIS CRIANZA**

## 2020

Edulis Crianza is a fresh, fruity, well-structured wine, the epitome of quality modern Riojas. You can enjoy it with pub-like food at a friendly gathering, before or during dinner, or on more special occasions.

#### AGEING

2 months in Allier vats and 12 months in French oak casks

### **AROMATIC NOTES**

Intense, deep ruby red with garnet highlights. Sweet red fruit (strawberry, cherry) and liquorice aromas blend harmonically with the smoky, oaky notes; there is just a hint of earthy back notes.

### TASTING NOTES

Crisp, round and supple, with a good acidity and a long aftertaste.

### FOOD PAIRING

It goes well with a wide variety of tapas, cheeses (Camembert, Manchego) and meat dishes such as red meats, lamb, and spicy stews.

AWARDS • 91pts Peñín Guide

SUGGESTED TEMPERATURE: 14° - 15°C ALCOHOL.: 14% VEGAN WINE



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