



BODEGAS

FERNÁNDEZ DE
PIÉROLA

MOREDA (RIOJA ALAVESA)



CRianza

GRAPE VARIETY: 100 % Tempranillo

VINIFICATION: Fermentation of destemmed grapes in stainless steel tanks with a cooling system employing external jackets to maintain the temperature under 30°C. Maceration with skins for 30 days, with two daily overpumpings.

CRianza: 18 months in new American oak casks and French oak casks. Racking every three months.

TASTING

Colour: Intense, deep cherry red.

Aroma: Powerful nose, intense aromas of red fruit and wild berries (blackberries) with well-assembled hints of cedar and vanilla.

Mouth: Serious attack, meaty and well-balanced, with a good stewed fruit mouthfeel integrated into toasted wood and noble tannins. Powerful, long finish, with a notable personality.

SERVING TEMPERATURE: 16-18°C.