



Cornelio Dinastía Crianza 2021



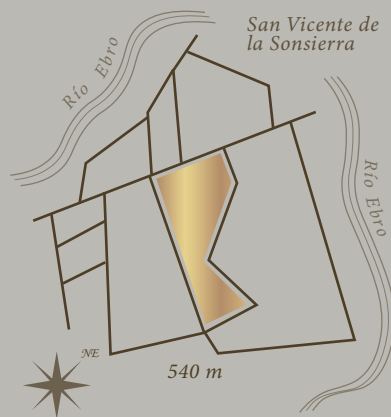
VINTAGE
2021

VARIETY
Tempranillo

ALCOHOL
14% vol.

AGING
12 months in American oak barrels

PRODUCTION
3.000 bottles



Tamed tannins that envelop you.

A wine made from a selection of Tempranillo bunches from bush-ripened vines from twenty of our thirty-two microterroirs, each over 50 years old in Rioja Alta, in the most important towns such as San Vicente, San Asensio Ábalos, and Briones, at an altitude of over 500 meters, where the influence of the Atlantic climate is captured and retained.

Prolonged alcoholic fermentation at low temperature in steel tanks using indigenous yeasts, malolactic fermentation in the tank, careful aging for a minimum of 12 months in semi-new, second- and third-use West Virginia Appalaches American oak barrels, and a minimum of 12 months of bottle aging before release.

TASTING NOTES

Intense cherry color with a garnet rim. Perfectly precise from start to finish, with a substantial fruity burst of more red than black berries, such as picota, raspberry, and blueberry. On the palate, it's direct, with a masterful juiciness that makes our mouths water with every sip. Sea and mountain go equally well together. Cod or raw salmon, stews and meat, whatever you like.

SOME OF OUR AWARDS

- 2022:**
Decanter. ORO, 95 points. Vintage 2018
Mundus Vini. Gold. Vintage 2018
Mundial de Tempranillos. Gold. Vintage 2018
- 2021:**
Decanter. Plata, 90 points. Vintage 2017
Mundus Vini. Gold. Vintage 2017
- 2022:**
Decanter. Silver, Vintage 2016
Mundus Vini. Gold. Vintage 2016