

# Red Crianza Wine

## PERICA

*Viña Olagosa*



### Yearly elaboration

300.000 liters / 400.000 bottles.



### Vineyard situation

*Finca la Olagosa, Valdeviñas, Ladera de Don Ventura - San Asensio, Casalarreina, Briones and Cenicero - Rioja Alta.*



### Varieties of grape

*Tempranillo 90% / Garnacha 5% / Mazuelo 5%.*

### Elaboration process

*After grapes are harvested at their optimal ripeness point, the alcoholic fermentation takes place in temperature-controlled, stainless steel vats.*



*Malolactic fermentation takes place in French oak vats. Aged in Bodeaux-style, 225 liters American and Easter European oak barrels, for 16-18 months.*

*Bottle aged for at least 6 months before being sent out into the market.*



### Alcohol content

13,5%



### Serving temperature

16° C

### Tasting notes

*Clean and with an intense colour with cherry reflections. Aromatic intensity and complexity, where red and black fruits appear with notes of underlyin vanilla and balsamics. In the mouth, it transmits its strong and harmonious constitution, fruity and tannic softly shaped by the oak vessel, which are prolonged. Tasty and eshy, it is a faithful, exponent of this winery.*



### Pairing recommendations

*Ideal wine to be tasted unaccompanied or with cold meats, plates based on pastas, mixed vegetables, meats or cheeses.*



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