

# Lacrimus Crianza

## DOCa Rioja

85% Tempranillo  
10% Graciano  
5% Garnacha

### Vineyard

Gobelet vines older than **40 years** at an altitude of **700 m**. Chalky and stony soils in Monte Yerga. Surrounded by a **pine forest** and aromatic plants that offer the distinctive character to **indiyonous yests**.

### Winemaking

**Cold maceration** at 10C for 6-8 days. **Separate fermentation** of Tempranillo and Graciano for **3 months**, **ageing for 14 months** in French oak barrels. Once bottled, the wine rests in the cellar for about 6 months.

*Did you know?*

*Monte Yerga is s home to the oldest soils in La Rioja, famous for its dinosaur remains?*



### Technical Details

14



14 months of ageing

### Tasting

**Visual:** Intense dark cherry red with garnet nuances.

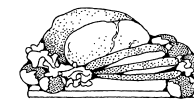
**Olfatory:** Aromas of red and black fruits with spicy and balsamic touches.

**Taste:** Full, round, with a very unctuous impression on the palate. Surprisingly silky and elegant.

### Pairing



Soups and stews



Roasted meat



Steaks