



BODEGAS HNOS. PECIÑA

Crta. de Vitoria · km. 47  
San Vicente de la Sonsierra · La Rioja  
t. 941 334 366



## SEÑORIO DE P. PECIÑA RED CRIANZA

Depending on the vintage the grapes come from a combination of 3 vineyards; “ElCodo”, “El Llano” and “Finca Iscorta” with an average of 40 years old.

The grapes are destemmed and crushed and fermented naturally with wild yeast in stainless steel tanks. Aged in used American oak for 2 years and hand racked 4 times by means of the traditional “barrel to barrel” method, the wine then ages for at least an additional 18 months in bottle before being released on the market.

The wine is bottled unfined and unfiltered.

### TASTING NOTES:

Grape Varieties: 95% Tempranillo · 5% Graciano · 2% Garnacha

Alcohol content: 13.6%

Colour: Cherry-red colour and slightly orange rim.

Aromas: Intense aroma of ripe fruit, with hints of vanilla and toasted wood, with jam coming through underneath.

Mouth: Tasty, smooth, pleasant, spicy, very well-balanced and rounded.

**Best temperature to drink:** 17° to 18° C.



75 cl.



1,5 l.



Cases

Case of 2 Bottles 75 cl.

Case of 3 Bottles 75 cl.

Case of 6 Bottles 75 cl.

Case of 12 Bottles 75 cl.

Case of 6 Magnum Bottles 1.5 l