Rosario Vera Amona Crianza



Bodegas Rosario Vera
D.O.Ca. Rioja - Rioja Alavesa



TYPE OF WINE
Young red wine.

GRAPE VARIETIES
100% Tempranillo

WINEMAKING
Hand-picked Tempranillo grape bunches, from small vineyard plots planted on limestone-clay soils, were fermented separately in small stainless steel tanks. This is a completely natural process by which whole bunches ferment in a carbon dioxide atmosphere whereas an intracellular fermentation takes place inside each grape to create distinctive fruity aromas in the berry. These aromas will contribute to the flavor and fragrance profile in the resulting wine. This wine ages for 12 months in French oak barrels and completes its maturation in the bottle up to 24 months.

TASTING NOTES
Exhibiting a vivid, clean and bright color with bluish hues, this wine shows abundant aromas of red and wild fruits which invite us on a journey through the old growth forest. Red fruit explodes across the palate attributed to well-balanced acidity and complemented by soft tannins, the wine is structured beautifully for your enjoyment.

FOOD PAIRINGS
It is a perfect match with salads, rice dishes, pasta, short and medium cured cheeses, white and red meats and any type of food not too much seasoned or spiced.

SERVICE TEMPERATURE
To fully enjoy this wine, the temperature must be between 14 °C and 16 °C

VEGAN

WINE in MODERATION
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Scan for nutrition information and ingredient list:

750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended