

# OINOZ CRIANZA 2014

## D.O.C.A. RIOJA



San Vicente de la Sonsierra



### CARLOS MORO

PRODUCER  
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#### 2014

Very dry and harsh winter, with an intense drought during the first part of Spring. Very rainy April that led to a late budding because of very harsh conditions in Winter. Very warm Summer and strong drought. Harvest without water although slight rainfalls at the end of September.

#### The vineyard

Franc and limy soils from San Vicente de la Sonsierra, north-Ebro at the northern end of Rioja. 25-80 years old vines with a limited productions and small grapes. Las Ginebras is located in an austere mountain climate.

#### The wine

Very intense shades of dark cardinal, with violet tones. Aromas of fresh red fruit such as raspberry and blackberry and floral violet with subtle eucalyptus, licorice stick and clay minerals. Tones of its aging in French and American oak lightly toasted. A wide, elegant and soft mouth, with good acidity. Nice long finish feeling.

Format 750ml

#### Wine origin

Name of the vineyard	Gallamate, La Canoca, La Rad
Location	San Vicente de la Sonsierra
Size	8 has., 2 has., 8 has.
Vineyard training	bush vineyards
Soil composition	franc, limy
Elevation	590 m
Yield/ha	5.000
Exposure	norte-sur
Slope	15-25%
Year vineyard planted	1985, 1935, 1990

#### Winemaking & aging

Varietal composition	100% Tempranillo
Harvest time	October
First vintage	2012
Training method	traditional red wine making
Production	100.000
Fermentation	10-14 days in stainless steel tanks (26°C)
Aging	12 months in barriell & 12 months in bottle

#### Analytical data

Alcohol	14,10 %
Residula sugar	1,80 g/l
Acidity	5,60 g/l
Dry extract	32,0 g/l

#### Recommendations

Conservation	Dry and fresh place. Away from sunlight.
Temperature	15-17°C

#### Awards

GOLD mEDAL - Concurso Mundial de Bruselas  
2017 (Oinoz Crianza 2014)