

SAN ASENSIO • LA RIOJA

# ARCA DE NOE

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C R I A N Z A  
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A unique, craft wine produced by 4 different generations of winegrowers, who work together every day to make a dream that began in 1953 come true.

ARCA DE NOÉ CRIANZA is land and character, oak and Tempranillo, red fruits and liquorice, intensity and subtlety, freshness and smoothness. Pleasure in company.

WWW.BODEGAELARCADENOE.COM

## CATEGORY AND VINTAGE

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Crianza 2019 D.O.Ca. (Qualified Designation of Origin) RIOJA

## VARIETY

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100% tempranillo.

## PRODUCTION

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Selected TEMPRANILLO grapes are fermented in stainless-steel tanks under controlled temperature with skin maceration until a wine with a suitable structure for ageing is obtained.

## AGEING

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The wine remains in American oak Bordeaux barrels for 19 months and a minimum of 3 months of ageing in bottle.

## TASTING NOTES

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COLOUR: ruby red with a medium layer brick rim, AROMA: complex red fruit aroma with hints of liquorice and vanilla, wrapped in balsamic notes; TASTE: fresh and smooth after-feel; AFTER-TASTE: nuances of sweet tannins and toasted sugar.

## PAIRING

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Perfect companion for Mediterranean dishes: grilled or roasted red meats, legumes, fish in tomato sauce, grilled vegetables, cold cuts, patés and semi-cured cheeses.



100% tempranillo



18°C



19 months



3 months

