SAN ASENSIO • LA RIOJA

# ARCA DE NOE

CRIANZA

WWW.BODEGAELARCADENOE.COM

Is 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.

## TYPE AND VINTAGE

Crianza 2021 D.O.Ca. RIOJA.

## GRAPE VARIETY

100% Tempranillo.

## WINEMAKING PROCESS

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

## AGEING

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

## TASTING NOTES

COLOR: Bright garnet.
AROMA: Fresh aromas of berries, cherry, and plum.
TASTE: Medium-bodied with primary fruit flavors, and notes of oak and spices.
AFTERTASTE: Balanced, round, with sweet nuances.

## PAIRING

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

## STORAGE

In a cool, dry place away from the light.

100% Tempranillo

18°C

14 months

3 months

CONCOURS MONDIAL de BRUXELLES CMB Medaille d'Argent 2025 Silver Medal

XXXII CONCURSO de VINOS con DOCa. RIOJA PREMIOS VENDIMIA 2025

INTERNATIONAL WINE & SPIRITS AWARDS SILVER 85-89 points SPAIN 2025