

EL CIDACOS CRIANZA 2018

Denomination: Rioja DOCa (Denominación de Origen Calificada)
80% Tempranillo, 20% Garnacha

Red wine El Cidacos Crianza 2018 has been produced and bottled in Rioja region, Spain. The authenticity of the Qualified Designation of Origin is confirmed by the presence on the bottle of a special counter-label issued by the DOCa Rioja Regulatory Council.

The limited production area, the strict use of the Tempranillo grape variety, compliance with the conditions for maximum yields, the use of traditional winemaking practices allow us to maintain high production standards and create wines of exceptional quality.



WINERY

Bodegas El Cidacos S.L
Established in 1958.

LOCATION

Calle Real Carbonera
26512 Tudelilla
La Rioja, Spain

ENOLOGIST

Zigor Gómez de Segura



TUDELILLA
(La Rioja)

REGION OF THE VINEYARDS: Rioja Oriental

TYPE OF CLIMATE:

Bordered from the north by the Sierra de Cantabria mountain range, and from the south by the Sierra de la Demanda massif, the vineyards of the Rioja Oriental are reliably protected from the harmful effects of the cold Mistrals.

The region is washed and fed by the waters of the generous Ebro River, creating a unique Mediterranean microclimate coupled with the hot Spanish sun.

TYPE OF SOILS:

The lime-clay soils of the vineyards, due to the high content of calcium, endow the grapes with a bright color and concentrated aroma. The presence of clay allows to accumulate moisture in the soil, which saves the vines during dry periods.

VINEYARDS ALTITUDE: 550 m

VINE AGE: 15 years

YIELD PER HECTARE: 7000 kg/ha

BEAUTY OF THE VINEYARDS:

In order to avoid damage to the vine by harmful insects, the vineyards are rounded with almond trees and rose bushes, which repel pests. So, sweet perfumery aromas always hover in the air above the vineyards.

HARVEST PERIOD:

Second part of September, when the sugar content achieves its highest point.

VINIFICATION:

After crushing the berries into pulp, the juicy semi-liquid wort undergoes the process of maceration and fermentation in stainless steel tanks with a volume of 30,000 liters at a temperature of 23 °C for 7 days.

During the secondary fermentation which lasts about 30 days, El Cidacos Crianza gains the bright and expressive aroma. The wine has been aged for 12 months in French oak barrels, where it matured and saturated with tannins.

BOTTLE VOLUME: 750 ml

ALCOHOL CONTENT: 14%

AGING CAPACITY:

To drink at once or to age 5-7 years.

TASTING NOTES:

El Cidacos Crianza 2018 has a rich flavor palette, combining noble woody notes and light hints of garden berries. Expressively tart with hints of cloves, cinnamon and vanilla, and at the same time delicate with subtle aromas of prunes and dried cranberries, this wine creates an atmosphere of warmth and comfort.

BEST TEMPERATURE TO SERVE: 18°C

MATCHING:

With friends or colleagues, at festive dinner or a romantic date, at home or in a noisy bar, we recommend to taste El Cidacos Crianza 2018 wine with Idiazabal cheese made from sheep's milk, tapas with blood sausage or Spanish meatballs in tomato sauce.



BODEGAS EL CIDACOS, S.L.

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