



**Faustino**  
VINOS Y BODEGAS OYÓN ESPAÑA

## Faustino Crianza 2015

**D.O.Ca. Rioja**

**Vintage 2015:** Very good

The earliest of the history of Rioja. It offers quality and quantity. The wines of this vintage has outstanding qualities, freshness, elegance and the ideal aptitudes for ageing. The climatology during all the cycle afford for reaching the precise maturity balance in all the vineyard

**Vineyards:** Oyón (Álava).

**Grape Variety:** 100% Tempranillo.

**Yield:** 6.500 kg/Ha.

**Altitude:** 450 m.

### ➤ Vinification:

Fermentation temperature 28 °c. 15 months in oak American barrels.

### ➤ Tasting Note:

**Appearance:** Clean, bright, intense red colour developing to maroon.

**Nose:** Intense, elegant, good fruity expression, fresh. Sweet and toasted hints on the background.

**Tasting:** Tasty on the palate, good structure and nice tannin.

**Finish:** Long finish, sweet toasted notes.

### ➤ Suggested Food Pairing:

It matches with any kind of meat and mushrooms rice. Some tasty or oily fish such as tuna or cod. Medium-aged cheese such as emmental or gruyere.

**Service Temperature:** 15-17° Celsius / 59-63° Fahrenheit.

Analytical Data	
<b>Alcoholic Volume:</b> 13,55 (%)	<b>Total Acidity:</b> 5,2 g/l ac. tart.
<b>Volatile Acidity:</b> 0,54 g/l ac. acet.	<b>Residual Sugar:</b> 1.9 g/l.

### ➤ Awards and commendations:

2.018: Silver Medal, San Diego International Wine & Spirits Challenge; Silver Bacchus, Bacchus Awards; 2.015: Silver Bacchus. Bacchus Awards. 2.013: Gold Medal, Mundus Vini.



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