



UNITED CELLARS

SPAIN



Appellation
DOCa Rioja

Location
Cenicero

Winery Size
200 HA

Winemaker
Carmelo Angulo

Varieties
Tempranillo 80%
Garnacha 20%

Aging
12 months in
American oak barrels

Age of Vines
30 Years

Elevation
600 m

Soil
Alluvial earth, limestone-clay
ferrous

Max Yield
7000 Kg/Ha

Alcohol Content
13.5 %

Production
1.300.000 Bottles

Farming
Sustainable



Lagunilla Crianza 2015

A classic crianza from a centenary winery

Vineyards and Cellar

Lagunilla wines are elaborated and aged at the wine cellar facilities, which are perfectly equipped to combine the traditional practices with the most innovative techniques.

Production

The must is fermented at a maximum temperature of 28°C. After fermentation, the wine is transferred into oak casks to slowly mature for 12 months, followed by a further 12 months ageing in bottle prior to its release.

Tasting Notes

Deep ruby red, hints of vanilla and fresh tobacco leaf on the nose. Medium-bodied wine. Well structured and balanced

Accolades

90 - 2014 Lagunilla Crianza - Wine Spectator