



DESDE  1949

VIÑA HERMINIA

Viña Herminia Crianza 2020 Balanced, Elegant, and Unctuous

Viña Herminia is located in a unique setting between the Ebro River and the Sierra de Yerga, a mountainous area of high ecological and oenological value. Its vineyards stretch along the slopes of Mount Yerga, at altitudes ranging from 400 to 700 meters. The altitude, position, and influence of the Mediterranean climate provide the ideal sunlight, temperature, and humidity conditions for the grape varieties used to produce Viña Herminia Crianza: Tempranillo and Garnacha.

A 12-month aging process imparts a complex and fruity character to the wine, lively and clean. It is a round and full-bodied wine, a reflection of the craftsmanship and tradition of Rioja wines.

TASTING NOTES

Color: Garnet red with cherry tones.

Aroma: Elegant and complex on the nose. Fruity and enveloping, with notes of red fruit and perfectly integrated barrel-aging nuances.

Flavor: Balanced, round, and unctuous on the palate, with a long and pleasant finish.

PAIRINGS:



Red meats



Game dishes



Aged Cheeses



Rich stews



American and French oak for 12 months.



85% Tempranillo
15% Garnacha



16° C



14° alc. vol.

