



Ibéricos Crianza

A taste of Spain, the taste of Rioja



Description

Ibéricos, takes its name from the Iberian Peninsula, a land of lonely oaks and ancient vineyards.

Origin

This noble wine from the Torres family, made with the tempranillo varietal, is aged for 12 months in oak barrels and for a long time in the bottle. Thus, the wine speaks to us of the land it comes from and its origins with aromas of forest fruits and spices. On the palate, it speaks to us of the passing of time, smooth, elegant and long.

Serving suggestions

Serve between 14-16°C. Owing to the tannic and fruity characteristics, this wine pairs well with a great variety of meat dishes including roasts and game.

Tasting Notes

Deep red cherry colour. On the nose it reveals notes of black ripened fruits and spicy aromas (cocoa and nutmeg) from the wood. Silky entrance in the mouth with pleasant tannins. Long and spicy aftertaste.

Grape Varieties





Tempranillo

This is a traditional Spanish variety, known locally in Catalonia as Ull de Llebre (hare's eye).

grape detail

Awards received

Anuario de El País (Spain) 2013: 85 points
Altos Ibéricos 2009

The Dallas Morning News and Texsoma (USA) 2013: Gold Medal
Ibéricos 2010

Anuario de El País (Spain) 2013: 85 points
Ibéricos 2009

Wine Advocate (USA) 2011: 89 points
Ibéricos 2008

Peñín (Spain) 2011: 88 points
Ibéricos 2007

Wine Enthusiast (USA) 2010: 86 points
Ibéricos 2007

Wine Enthusiast (USA) 2009: 87 points
Ibéricos 2006 2006

Other products that may interest you



Atrium Merlot



Atrium Cabernet Sauvignon



Celeste Crianza