

SELECCIÓN LIMITADA CRIANZA 2021



Type of wine: Red
Region of production: Rioja
Year: 2021
Grape varieties: 85% Tempranillo, 15% Garnacha tinta and Mazuelo

Type of bottle: Bordeaux
Bottle size: 75cl.

Ageing and barrel type:
12 months in French and American oak barrels

Alcoholic volume: 13.5%
pH: 3.61
SO₂ Free/Total: 30/78
Total Polyphenols Index: 55
Total acidity: 5.47
Volatile acidity: 0.55
Suitable for vegans



The vineyard

The vineyards are located in both Rioja Alta and Rioja Alavesa, close to CVNE's facilities, which ensures the grapes arrive intact and in optimal condition for winemaking. Approximately half of the vineyards are estate-owned. The grapes are sourced from a variety of plots, offering a rich diversity of soils, exposures, training systems, and vine ages.

Winemaking

Upon arrival at the winery, the grapes are destemmed and transferred to temperature-controlled stainless steel tanks, where both alcoholic and malolactic fermentations are carried out. The wine is then racked into French and American oak barrels, where it ages for 12 months. During this period, it develops the aromatic balance, finesse, and expressive character that define its identity.

Vintage / Harvest description

The 2021 growing season in Rioja was marked by highly variable weather conditions. Summer began very dry, but the rains in September proved decisive for a remarkably positive evolution. In higher, more ventilated areas, as well as in low- and medium-yielding vineyards, the grapes benefited significantly from these rains.

Ideal weather conditions in October —sunny days followed by very cold nights— contributed to a slow and steady ripening process.

These factors favored the harvest of healthy, well-balanced grapes with excellent acidity, enabling the preservation of both freshness and fruit expression in the resulting wines.

The harvest at CVNE began on August 28 and concluded on October 20.

Tasting notes

Elegant garnet color.

Aromas of red fruits and licorice are complemented by subtle hints of vanilla, toffee, and light toasted notes from barrel aging.

On the palate, it shows a smooth and balanced progression, supported by sweet tannins and a fresh finish that brings length and complexity. The aftertaste reveals delicate notes reminiscent of fine pastry.

This wine pairs beautifully with a wide range of Mediterranean dishes.

Serving temperature: 16–18°C.