

# Rioja Crianza Heredad de Tejada 2022



RED STILL WINE



SPAIN



RIOJA

SUITABLE  
FOR VEGANS

## VITICULTURE

A selection of vineyards with low production settled on poor soils of Ebro's terraces in the area of the Sonsierra.

## VINIFICATION

Between 8 and 10 days of static maceration to avoid over-extraction. Spontaneous fermentation with native yeasts at 24 degrees C. Very small amounts of sulfur are added. Ageing for 18 months in French, Eastern European and American oak barrels. 10% of new barrels and 90% of used barrels from 2 to 6 uses.

SIZE	75cl
VINTAGE	2022
ABV	13.5%
GRAPE VARIETIES	Tempranillo (100%)
CLOSURE	Diam
SKU CODE	K0336122
EXPRESSION	Red, Warm and Spicy
COUNTRY	Spain
REGION	Rioja
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.71
TOTAL ACIDITY	4.64g/l Tartaric
RESIDUAL SUGAR	2.1g/l
SKU	K0336122