



Asua, 2018

Rioja DOC Crianza

Country of origin
Spain

Region
La Rioja

Grapes
Tempranillo

Hue
Tile

Serving temperature
16 - 18°C

Allergen notice
Contains sulphites

Alcohol content
13.50%

Character

In the glass, this rich wine has a brick-red gleam. The soft notes of cocoa, cherry, clove, liquorice and vanilla are enchanting. On the palate it is elegant, with berry and dried fruit dimensions and an appealing freshness. Velvety tannins and an incredibly soft, full and harmonious body support the enduring aromas.

Wine type



Full-bodied wines

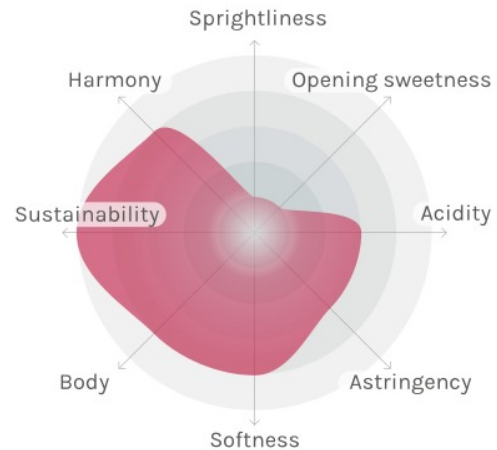


Lingering wines

Producer

Asua

As long ago as 1879, the brothers Eusebio and Raimundo Real de Asua from Bilbao started growing grapes in the little village of Haro in Rioja; their new bodega was built for them by Gustave Eiffel. The wines of Asúa are a tribute to this pioneering age: fruity, very elegant wines with clear barrique notes. They are made from carefully selected, hand-picked grapes that thrive on soils with calcareous loam and ferruginous clay. The grapes are able to ripen slowly thanks to the Atlantic influence, with significant temperature fluctuations between day and night in late summer; this preserves their freshness and elegance. A series of pictures by multi-talented artist Eduardo Arroyo Rodríguez was chosen for the labels, telling the story of the bodega and its founder.



Foodpairing



Beef in a dark sauce



Curry