



# Asúa, 2020

Rioja DOC Crianza

Country of origin  
Spain

Region  
La Rioja

Grapes  
Tempranillo

Serving temperature  
16 - 18°C

Allergen notice  
Contains sulphites

## Character

A garnet-red wine with powerful and spicy cherry aromas, accompanied by chocolate, liquorice, vanilla and clove, with a hint of dried fruit and berries. On the palate it is fresh with delightfully lively tannins and a very soft, full and harmonious structure. The enjoyable experience is rounded off by a long finish.

## Wine type



Lingering wines

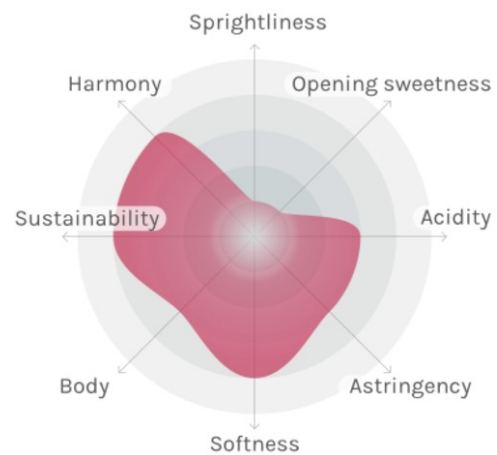


Full-bodied wines

## 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

