



Bodegas Fernández de Arcaya

<http://www.fernandezdearcaya.com>, info@fernandezdearcaya.com

Viña Perguita, crianza 1998

Grape varieties: Tempranillo, Cabernet Sauvignon and Merlot.

The **fermentation** has been carried out on the skins over 8 to 10 days in stainless steel. The juice is pumped over for two hours every day during fermentation.

Ageing: Our Crianza is given eighteen months in barrels that we select very carefully from American and French oak. We rack after four months and then at six monthly intervals.

Product description (tasting):

Cherry red, middle intensity. Intense barrel ageing aromas blended with oak barrels ones. Soft, very balanced, medium strong but with enough tannins and taste.

This is a recommended wine to take with meat and poultry. It is not strong and is right with some fish.

Alcoholic content: 12,5 % by vol.

