

paco garcía CRIANZA

Harvest: Manual. Own vineyards.

Type of soil: clay-limestone.

Vineyards: Las Canteras (1986) y El Justillo (1998)
470 meters above the sea level.

Varietals: 90% Tempranillo 10% Garnacha.

Type of cask/barrel: two years old bordelaise
medium toasted cask. 100% French oak.

Time in oak: 12 months.

Alcohol: 14,1%

PH: 3.52

Residual sugar: 1.6 g/l

Total acidity: 5.2 g/l.

Color: Deep red color, clean and bright.

Nose: Live aroma of ripe fruit, figs, cherry.

Slight hints of mint and fine toasted from the high
quality oak with predominance aroma of caramel and coffee.

Palate: Velvety, very good acidity.

It shows large, tasty and balanced

You would appreciate nuances dairy, floral (violet)
and fruit (blackberry, coconut). Long and persistent.

Production: 30.000 bottles

Presentation: Carton cases of 6 bottles.

Serving suggestion. Serve at 16°C.

Accompanies perfectly White and red meats (beef, lamb, sirloin),
apart from all kinds of pasta, stews and cheeses.

Product life: 7 years in optimum condition.

Modern, fruity, with the touch of oak of the aging just to give it roundness and volume on the
palate. Wine designed for all, that we like and love, to delight and for our enjoyment.

Juan Bautista García – Winemaker.

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garcía**

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