

Glorioso

SELECCIÓN ESPECIAL

CRIANZA 2014

GLORIOSO
BODEGAS PALACIO
RIOJA



BODEGAS PALACIO

At the foot of Laguardia, between the Sierra de Cantabria and the sinuous course of the Ebro, Bodegas Palacio keeps the dynamic spirit of its origins alive. More than 120 years producing and ageing high quality wines in Rioja.

ORIGIN	D.O. Ca. Rioja
TYPE OF WINE AND VINTAGE	Red Crianza 2014
GRAPE VARIETY	100% Tempranillo
SERVING TEMPERATURE	14°-16°C
PRODUCTION PROCESS	To create this centenary edition, a series of vineyards were selected where a number of unique factors occur in conjunction, allowing us to obtain the highest quality grapes. The production methods were chosen specifically to achieve the maximum potency and expression of the personality of the tempranillo grape.
AGEING	At least 13 months in medium toast French oak barrels. Time spent in bottle: At least 6 months in bottle before release.
FOOD PAIRINGS	Thanks to its great structure, it is the ideal wine for serving with chargrilled poultry, pork or red meat, helping to bring out its flavour and achieve a harmonious pairing. Its balanced acidity and enveloping sensation on the palate also allow us to enjoy this wine with fish dishes like cod baked in the oven or in a "pil-pil" sauce, and oily fish such as salmon, tuna, fresh

ALCOHOL	PH	ACIDITY	RESIDUAL SUGAR
13,6	3,56	5,2	0,9

WINEMAKING WITH A GLOBAL OUTLOOK

Experience, security and vision. Production led by Roberto Rodríguez; faithful to the innovative character of the winery's founder, Cosme Palacio, he is a real expert on the Rioja Alavesa and carries the experience of the winery in his blood.

TASTING NOTE



VISUAL
Deep, garnet red.



NOSE
Of great intensity and clarity with hints of red forest fruits like redcurrants and blackberries standing out over a background of delicate spiced notes from French oak, such as menthol, black pepper and cinnamon. A delicate and subtle finish with a light mineral touch.



PALATE
Silky and enveloping, with fine, sweet tannins that make it clear that this is a wine that is well-structured yet refined. A refreshing finish due to its well-tuned acidity with hints of coffee candies.