



# URBINA CRIANZA | WHITE RIOJA



**VINTAGE:** 2014

**PRODUCER:** Bodegas Pedro Benito Urbina

**LOCATION:** Cuzcurrita, La Rioja

**APPELLATION:** D.O.C. Rioja Alta

**VARIETALS:** 100% Viura

**AGEING:** 6 months in American & French oak,

**ALCOHOL:** 12.5%

**TASTING NOTES:** Good volume on entry into the mouth. On the palate it has volume, a certain smoothness, while being fresh and light, with good acidity. Medium length with hints of aniseed. In attack it is sweet, fruity and ripe, with hints of apricot, melon and grapefruit with hints of honey, on a background of fennel bulb, hay and white flowers. Tasty, balanced mid palate with a fresh mid palate, with a frank aftertaste and pleasantly bitter nuances..

## **BODEGAS URBINA**

Founded in 1870, Bodegas Urbina stands out in Rioja for their dedication to the traditional style of Rioja and their unmatched expertise in ageing techniques. Their large cellar allows them to hold on to wines until they are ready for drinking. Their perfection of ageing techniques lets them put this large cellaring capacity to use. When released, their wines show all the benefits and complexity of quality oak ageing while still showing off vibrant red fruit of much younger wines. Today, Bodegas Urbina has 70 estate-owned hectares in the prestigious Rioja Alta appellation and is run by 4th-generation winemakers and brothers Angel, Pedro and Santiago.

## **ABOUT RIOJA ALTA**

Rioja Alta is the westernmost of the 3 Rioja sub-regions. The climate is largely similar to that of Rioja Alavesa to the north and the vineyards here are located at higher altitudes than in Rioja Baja to the southeast, assisting in the accumulation of acidity, color and moderate alcohol levels. The soil has a healthy mix of clay, iron and alluvial components, giving it a redder color than its northern neighbor's sandy white soils. When compared with Rioja Alavesa, these wines tend to be lighter in body and lower in acid, with the emphasis on elegance.