

## CRIANZA WINE



### VARIETY:

100% Tempranillo.



### PRODUCTION:

Destemming, cold maceration for 4 days, controlled fermentation and subsequent maceration for 8 days with temperature control limited to 28°C.



### AGEING:

15 months in new French and American oak barrels.



### REFINEMENT IN BOTTLE:

Minimum 6 months.



### APPEARANCE:

Picota cherry red colour with slight violet hues.



### NOSE:

Reminiscences of red fruits such as raspberries and redcurrants. At the same time buttery aromas, cocoa and spices such as black pepper can be appreciated, giving way to reminiscences of toasted wood.



### MOUTH:

Initial taste with plenty of volume, dry, with a slightly bitter, well-balanced finish. A very marked, persistent tannin with an ample retronasal aroma.



**ALCOHOL CONTENT:** 13,5°.



### RECOMMENDATION:

Consume at temperature of 17°C.

