

CRIANZA WINE



VARIETY:

90% Tempranillo, 10% Mazuelo.



PRODUCTION:

Destemming, cold maceration for 4 days.



AGEING:

15 months in new French and American oak barrels.



REFINEMENT IN BOTTLE:

Minimum 12 months.



APPEARANCE:

Pale red color with violet trim.



NOSE:

Great aromatic intensity wine. It reminds of black fruits like blackberries. Very balsamic, eucalyptus, spicy and with a vanilla finish.



MOUTH:

Powerful and tasty. With a very marked acidity and at the same time very balanced. A very intense retronasal. End of mouth something bitter. With a very present tannicity. Post taste, enveloping and very persistent.



ALCOHOL CONTENT: 14°.



RECOMMENDATION:

Consume at temperature of 16-17°C.

