

CRIANZA WINE



VARIETY:

90% Tempranillo, 10% Mazuelo.



PRODUCTION:

Destemmed, macerated in cold temperatures for 4 days, controlled fermentation after maceration for 10 days with controlled temperature of 28°C.



AGEING:

15 months in new French and American oak barrels.



REFINEMENT IN BOTTLE:

Minimum 12 months.



APPEARANCE:

Dark cherry red colour with cherry edges.



NOSE:

Wine with great aromatic intensity. Very penetrating and at the same time very fresh. Recollection of black fruit such as blackberries. Very balsamic, eucalyptus, toasted coffee beans, liquorice, cinnamon, and with a vanilla aftertaste.



MOUTH:

Powerfull and flavourful. With very marked acidity and at the same time very balanced. A very intense retroolfaction. Somewhat bitter aftertaste. With very present tannicity. Aftertaste, embracing and very persistent.



ALCOHOL CONTENT: 14°.



RECOMMENDATION:

Consume at a temperature of 18°C.

