

# VALPINCIA

## CRIANZA

**Vineyard:** Goblet and espalier system. Clay loam soils mixed with different kinds of alluvial and calcareous sediments at 700-950 m a.s.l.

**Vineyard age:** 25-30 years old.

**Variety:** 100% Tempranillo (Tinta del País).

**Yield:** 5,000-5,500 kg/ha.

**Ribera del Duero, Spain.**

We observe a wine of medium to medium-high depth and intensity and black cherry colour. On the nose, it has many aromas of ripe or candied fruit, as well as some tertiary aromas that are rich and well-integrated, such as sweet spices, a product of its long ageing in French oak. Medium-high body, very round tannins that are pleasant in the mouth.

Cold maceration for three days, alcoholic fermentation at a controlled temperature of 28 degrees for seven to 10 days and post-fermentative maceration for seven to 10 days.

**Ageing:** 12 months in French oak barrels.

**Production:** 50,000 bottles.

**TEMPRANILLO**  
**CRIANZA**  
**75 CL.**



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