

# “TINTO RIBÓN” CRIANZA 2017

**VARIETAL:** 100% Tempranillo. Grapes from 30-year-old vines.

**AGING:** 13 months in new barrels ( 90% French Allier oak, 10% American oak)

**COLOR:**Very densely saturated in hue, with intense cardinal red and vivid purple tones. Glossy with good clarity.

**NOSE:** Extremely elegant, straightforward nose with good intensity. Redcurrant, raspberry and blackberry-type varietal aromas of black and red fruit. Mineral tones with menthol hints of sage and floral touches of violets. Barrel-aging lends liquorice root nuances mingling with lactone and black pepper notes, with dark-roasted coffee undertones.

**TASTE:** Powerful, expressive and sinewy. Good lively tannins giving way to well-balanced notes of black fruits, smoky subtle-oak toastiness, coffee, liquorice and dark-roasted characters. Excellent powerful backbone of tannins, with a long, persistent and elegant finish.

*Temperature for consumption: 17-18 °C*

*Recommended with dishes such as meats, cured and semi-cured cheeses and pâtés. Favourable development in the bottle can be expected over the next 5 years*

