

Fuentespina

CRIANZA



DESCRIPTION:

A Crianza wine from D.O. Ribera del Duero elaborated with 100% Tempranillo grapes from 40 years old vines and aged during 12 months in new American oak barrels.

ELABORATION:

After de-stemming and crushing the grapes are sent to stainless steel vats where a cold film maceration is carried out at 5°C for 72 hours, aiming to obtain the maximum potential and richness from primary aromas. The grape is fermented with a yeast selected from the cellar at constant temperature of 25°C for a period between 7 and 10 days, prolonging the maceration 10 days more to obtain a better concentration of tannin and to improve the structure of the finished product. After the malolactic fermentation, the wine is placed in new American oak barrels where it will mature for 12 months. After a minimum of one year more ageing in the bottle, the wine is released to the market.

TASTING NOTE:

Purplish red in colour with a ruby robe. Very expressive in the nose, notes of red and black fruits are mixed with vanilla, lactic and roasted tones. In the mouth it is powerful, pleasant, enveloping, very smooth, with a long and fresh finish.

RECOMMENDED WITH:

Stews, rock fish, red meat, lamb, pork, small game and cured cheeses

SERVICE TEMPERATURE 18°C