

TORREPINGÓN CRIANZA 2017



- Designation of origin: Ribera del Duero.
- Type of wine: Tinto Crianza (Red wine).
- Ageing time: 12 months in American and French oak barrels.
- Varieties: 90% Tempranillo, 10% Cabernet Sauvignon.
- Colour: Cherry red with glaze cherry. Its light transparency is dominated by violet hues.
- Nose: Very intense aromas of spices (cinnamon, menthol and mint) with glints of vanilla, blended furthermore with touches of ripen black fruit. It is clean and complex. Opulent, intense Ribera brimming with overripe blackberry and plum fruits over a frame of well-judged, toasty oak.
- Mouth: The attack is strong with tannins being especially noticed. It is then smooth in the mouth. Big and balanced, with the spices and black fruit returning on a very persistent finish. Full bodied, with a moderately-tannic wash of black fruit, pepper and menthol. Very powerful and impressive.
- Gastronomy: Drink now or in the next 8 years, after decanting, with fillet steak, grilled red meats or a game stew.
- Serving Temperature: 16 °C to 18 °C.
- Alcohol content: 14,5 % vol.
- Cork type: Natural.
- Packaging: 6 bottle case.
- Accolades: Bronze Medal in IWA 2020 (Texsom)

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