

# CRIANZA 2017



**Type of wine:** Red

**Production area:** Ribera del Duero

**Harvest:** 2017

**DO vintage rating:** Very good

**Variety:** 100 % Tempranillo

**Type of bottle:** Bordeaux

**Formats:** 75 cl, 150 cl

**Alcohol content:** 14.35 %

## PRODUCTION

The grapes are selected from the vine and carefully transported to the winery.

The grapes are then fermented in stainless steel containers at a controlled temperature.

When the malolactic fermentation is complete the wine is then aged in American and French oak barrels for a minimum of 12 months. After carefully clarifying and filtering, the wine is bottled to continue the ageing process until it comes to market.

## HARVEST

The 2017 harvest in the Ribera del Duero DO was marked by extreme weather during a large part of the growth cycle. The most significant weather episode was the frost of 27 and 28 April, which affected the harvest in different ways depending on the orientation and altitude of the vines. The other important climatological issue was drought. Approximately 250 ml of rain fell during the cycle, compared to the 450 ml expected. The 2017 harvest is similar to the 2005 harvest in that the grapes have been harvested in perfect condition and are excellent quality.

## TASTING NOTES

Deep ruby red. On the nose it is intense and complex, with ripe red fruits, blackberries, violets and balanced with woody, balsamic notes. Full-bodied, with a touch of sweetness on the palate, intense yet soft tannins, notes of cigar boxes, caramel, cinnamon and herbs like thyme and rosemary. Silky with a long-lingering finish. A balanced and complex wine with a great deal of potential.