



TERRITORIO LUTHIER



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Lara O de Territorio Luthier Crianza 2016



Appellation: Ribera del Duero

Grape variety: Tempranillo 100% - 4.900 kg/Ha

Soil: Stone - calcareous clay with a limestone subsoil

Location of the vineyards: La Horra and Gumiel de Mercado (Burgos)

Crop type: Eco-ground

Alcoholic Fermentation: FH on deposit between 25 and 28°C, maceration around 7 days

Malolactic fermentation: FM on deposit at 18 °C, one month.

Aged 14 months in 225L oak barrels, French, American

and Hungarian first and second year oak.

Alcohol %: 14

Production: 26.182 bottles

Tasting notes

Visual appearance: Cherry red with violet edge

Aroma: Berries, very clean toasted wood, balsamic, mineral, very elegant.

Palate: Soft and delicate, good balance and acidity with notes of fruit and minerality.

Self life between now and fifteen years.

Recommended serving temperature 18 °

Suitable pairings: meat, game, fatty fish and stews, very versatile

International Awards

- LARA O Crianza 2011. Bronze medal, DWWA 2015, Decanter magazine www.decanterawards.com/dwwa
- Gold Medal in Sélections Mondiales des Vins Canada 2014. www.smvcanada.ca
- Silver Medal in Concours Mondial de Bruxelles 2014 www.concoursmondial.com
- Commended wine in International Wine Challenge, www.internationalwinechallenge.com
- LARA O 20010 Silver Medal in International Wine Guide 2013