

cinema

CRIANZA España

Vineyard: Goblet and espalier system. Mainly clayey-calcareous soils at 700-850 m a.s.l.

Vineyard age: 30-35 years old.

Variety: 100% Tempranillo (Tinta del País).

Yield: 5,000 kg/ha.

Ribera del Duero, Spain.

Black cherry colour with medium to medium-high depth. On the nose, there are many aromas, ranging from fruit and flowers to spices and tertiary ones. They are rich and well-integrated, a product of its long ageing in French oak. Medium-high body with round, pleasant and well-balanced tannins; good balance and complexity in the mouth.

Cold maceration for three days, alcoholic fermentation at a controlled temperature of 28 degrees for seven to 10 days and post-fermentative maceration for five to seven days.

Ageing: 12 months in French oak barrels.

Production: 15,000 bottles.

TEMPRANILLO
CRIANZA
75 CL.



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