

<b>Wine name</b>	<b>ALVIDES CRIANZA</b>			
<b>Producer</b>	<b>BODEGA ALVIDES</b>			
<b>Vintage</b>	<b>2017</b>			
<b>Region</b>	<b>DO RIBERA DEL DUERO</b>			
<b>Type of wine</b>	Crianza / 12 months in French oak barrels		<b>Alcohol content</b>	14,5 % vol.
<b>Grape variety</b>	100% Tempranillo (Tinto fino)		<b>Sugar content</b>	< 2g/l
<b>Temperature and advices</b>	<ul style="list-style-type: none"> <li>• Serve between 16°C and 18°C</li> <li>• Open 1 hour before enjoying it to enable a proper oxygenation.</li> </ul>		<b>Total acidity</b>	5 g/l
<b>Ratings</b>	<ul style="list-style-type: none"> <li>• <b>GOLD MEDAL CONCOURS MONDIALE BRUXELLES, 91 J.SUCKLING (Vtge. 2016)</b></li> <li>• <b>90 POINTS DECANTER / Silver Medal (Vtge. 2015&amp;2016)</b></li> <li>• 89 POINTS TIM ATKIN MW (Vtge. 2015)</li> <li>• SILVER MEDAL MUNDUS VINI and 89 POINTS JAMES SUCKLING (Vtge. 2014)</li> <li>• GOLD MEDAL MUNDUS VINI (Vtge. 2012) and 91 POINTS WINE&amp;SPIRITS MAGAZINE (Vtge. 2012)</li> </ul>			
<b>Winemaking</b>	<ul style="list-style-type: none"> <li>• <b>Winemaking:</b> Selected <b>harvest by hand</b> with yields limited to 4500 kg per hectare. The harvest begins in early October, starting with the most mature parcels. Once the grapes are brought into the winery, the tanks are seeded with <b>indigenous yeast</b> and the alcoholic fermentation begins. During the barrelling period, which lasts 30 days, the wine is crushed and pumped over daily, all the while controlling the density, temperature and evolution of the yeast. At the end of this fermentation, the tanks are emptied, and the wine is taken out for malolactic fermentation.</li> </ul> <p>The <b>malolactic fermentation</b> begins without the addition of bacteria. The temperature is held steady at 20°C for period of 22 days, during which we monitor the levels of malic and lactic acids. When the malic acid content is less than 0.1 grams per litre, the wine is decanted to separate the lees and is transferred directly to the barrels without undergoing any type of filtration, clarification or cold treatment.</p> <p>The wine is <b>aged for twelve months in semi-new French oak barrels</b> (no more than three years old). At the end of this period, it is taken to the tank for homogenisation, where it undergoes light filtration through cartridges (open pore) and is then bottled.</p>			
<b>Vineyards</b>	<ul style="list-style-type: none"> <li>• <b>Vineyards:</b> 50-55 year old, 100 % Tempranillo (Tinto Fino)</li> </ul>			
<b>Soil</b>	<ul style="list-style-type: none"> <li>• <b>Soil:</b> Southeast slopes, light soils composed by gravels, lime and clay.</li> </ul>			
<b>Climate</b>	<ul style="list-style-type: none"> <li>• <b>Climate:</b> continental climate characterized by very cold winters and dry summers, with temperatures strongly contrasted between hot days and cool nights.</li> <li>• <b>Altitude:</b> 850 m.a.s.l.</li> </ul>			
<b>Sensorial analysis</b>	<ul style="list-style-type: none"> <li>• <b>Colour:</b> intense morello cherry red, powerful and with significant depth. The tile and brick nuances are not detected on the edges so far, although the wine's main colour may be perceived. A very abundant leg generously recovers the glass's walls. Clean, bright and vital.</li> <li>• <b>Bouquet:</b> big and complex, as corresponds to a wine that remained around 12 months in an oak cask. It is wide and suggestive. With many variations while it is poured in the glass and oxygenates. Over a slight ripe fruit core we can find "tintas", spices and tars with a mineral hint, followed by cacao, cocoa and some toffee essences over a very well heated oak.</li> <li>• <b>Mouth:</b> it is vigorous, highly vital, with tannins but without being rough, extraordinarily acidity-alcohol balanced, long and meaty. It is a fine wine, in the broadest sense of the world, that will experience a slow evolution and will show velvety sensations in the mouth over the time.</li> </ul>			