



TRASLASCUESTAS

CRIANZA



GRAPE VARIETY: 100% Tinta fina

PROCESS: Vineyards older than 35 years old and the yields do not go more than 4.500 kg/ha, manual harvested in small cases of 15 kg and grapes pass through a selection table to avoid bunches not according with our quality, although this year the grapes' healthy was very high.

After a soft crushed of the grapes we make the first process of maceration in cold stainless steel vats (8°C) for four days, to extract aromas as much as possible.

The wine for fermentation using autochthonous yeasts: this process long no more than 10 days, until sugar are out. Maceration process again at least 15 days to get volume and fat which will balance the wines.

After a malolactic fermentation which is made with the lees, the wine will spend 16 months in new French and American barrels, mainly French (90%).

TASTING NOTE

COLOUR: Deep cherry colour with purple glints.

NOSE: On the nose it is very complex. Excellent harmony: strawberry, blackberry and figs; some hints of milky aromas; the ageing results in a clean and new wood with toast, coffee, vanilla, leather and cocoa aromas.

MOUTH: On the palate, powerful, extraordinary backbone and elegant. Sweet polished tannins perfectly balanced with spicy and fruity flavours. Smooth and lingering finish.

FORMAT: 750 ml. or 1,5 L. bottles

CASES: Cases of 6 bottles

SERVING TEMPERATURE: 16-18°C.