



CRIANZA 2014

GROWING YEAR
2014

GRAPE VARIETY
100% TEMPRANILLO

ALCOHOL CONTENT:
13,5%

SERVING TEMPERATURE
16-18°C



GRAPE HARVEST

Grapes were collected from our vineyards located in Ollauri in the second week of October, when the fruit had an ideal ripeness. 400 kilos were collected and immediately moved to the winery, to avoid rust in the grape must.

WINEMAKING

In stainless steel vessels with capacity for 180HL a pre – ferment maceration was done during three days. Afterwards the temperature was increased until a maximum of 30 °C during the alcoholic fermentation, which lasts 7 days. Later by chance the malolactic fermentation is done.

AGING

the wine rests for 14 months in French and American oak barrels, decanted each 6 months to take out all the particularities the oak may provide.

TASTING NOTE

Presents a cherry-red colour with violet rim, medium intense. The nose is highlighted by red fruits with spices of black pepper. Good intensity in mouth, fresh and good acidic. Long ending and liquorice memories.

SERVING SUGGESTIONS

Pairs well with any type of soft meat even with oven fish dishes.