



2017 Tempranillo Crianza

Tempranillo is world-renowned for combining its fruit spectacularly well with the aromas of oak. Crianza means a wine that has matured in oak barrels and then also in bottle before its release. This wine is ready to be drunk but will also improve if stored horizontally.

Product data:

Varieties	100% Tempranillo
Vintage	2017
Type	Dry
Alcohol	14,5% abv
Bottle Size	750 ml
Source	Ribera del Duero

Winemaking

The fruit was picked and delivered to the winery in minutes where it underwent a tumultuous fermentation at 25°C for 10 days. This was followed by a malolactic fermentation in stainless steel tanks of 15-20 days. It then spent 12 months in 225 liter barriques of mainly new oak, 90% American and the rest French.

Harvest details

Although 2017 was considered a complex year, ideal autumn conditions led to a very good harvest in our vineyard with healthy grapes delivered for fermentation.

Tasting notes

Our Crianza spent 12 months in bottle before its release, thus enhancing the roundness and balance of its fruit, soft tannins and fresh acidity. Its aroma of soft red berries and summer fruit is corroborated precisely in the mouth, leading to a clean, lingering aftertaste.

Food pairings

This wine enhances hearty rice dishes including full-bore paellas, rich pasta and is perfect with barbecued, roast, fried or chargrilled chicken dishes and mature cheeses.