



NABAL CRIANZA



TASTING NOTES

This is a more polished wine as a result of its longer repose in the cask. The colour is still deep cherry, but the rim is slightly more ochre-toned than in the robe.

The nose confirms the longer stay in the wood, with more complex aromas added to the sweet fruit notes. Forcefulness and elegance meet in the glass, and this wine calls for slow, thoughtful enjoyment.

Wine Serving Temperature: 16-18° C

Wine Pairing: Extremely suitable to serve with food. This wine's rich character with the presence of tannins make it perfect to serve with red meats like roastbeef, entrecote, chataubriand and game; and of course it can be enjoyed on its own as well.

REGION: D.O. Ribera del Duero
Burgos - Castilla y León - Spain

GRAPE VARIETY: 100 % Tempranillo

AGEING

Twelve months ageing in both 70% French Allier and 30 % American oak barrels.

ANALYSIS

Alcohol: 14° Vol.
Total Acidity: 5.2 g / l
PH: 3.64