



CRIANZA 2013

VINEYARDS: 80% Tempranillo from vineyards in the foothills of the Cantabria range and in the low course of the Najerilla river (Uruñuela, Torremontalbo) and 20% Garnacha from the high Najerilla (Badarán).

HARVEST: Grapes were handpicked in 200 kg crates and then hand sorted at the winery.

WINEMAKING: 3 days of prefermentative maceration at low temperature, with daily remontages and delestages during its temperature controlled fermentation. Followed by fermentation in cone shaped temperature controlled stainless steel vats. 12 months in mostly new American oak barriques.

SOIL: The three soils we work with represented in the grapes used to elaborate this Crianza. The alluvial, sandstone-clay and ferrous-clay soils.

TASTING NOTES: Clean and shiny, with a red ruby colour. The nose is eminently fruity, cherry, milk, lactic, spicy with vanilla, fine and complex. The palate is smooth, easy to drink, but with persistence and very fruity.

**ANALITICAL
PARAMETERS:** Alcohol: 13.9%
Ph: 3.70
Residual sugar: 1.2 g/l.

No. OF BOTTLES: 55,000

