



Viejo
Mundo®

Crianza

CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN
RIBERA
DEL
DUERO

WINEMAKING

CLAY AND LIMESTONE SOIL
MANUAL HARVEST, CLUSTER SELECTION
100% TEMPRANILLO
12 MONTHS IN AMERICAN AND FRENCH OAK BARRELS
20 DAYS OF SOAKING AND ALCOHOLIC FERMENTATION

SERVING TEMPERATURE

BREATHING TIME: 25 MIN
TEMPERATURE: 17 °C

TASTING NOTES

RUBY RED, MÉDIUM TO VERY DEEP COLOUR.
CLEAN AND BRIGHT
RIPE RED BERRY FRUIT AROMAS, BLUEBERRIES, BLACK
MULBERRIES, COCOA, VANILLA, COCONUT AND CEDAR
MENTHOL AND BALSAMIC HINTS
SUBTLE ENTRY, SILKY AND VELVETY
THE SWEET OAK TANNINS THEN COME TROUGH
WELL INTEGRATED IN THE WINE. RED LIQUORICE

Vegan
Zones
BODEGAS

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