



CRIANZA 2014

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: Cherry red with a medium layer. Clean and bright. Expressive nose with aromas of red fruit (cherry) and lactics. Fine and complex. Fresh and agile in the mouth with a superb fruitiness. Balanced.

**ANALITICAL
PARAMETERS:** Alcohol: 14%
Ph: 3.70
Residual sugar: 1.2 g/l.

No. OF BOTTLES: 75,000 (75 cl.)
5,000 (Magnum)

