



## CRIANZA

### 12 MONTHS IN BARREL

#### *Technical data*

<i>LOCATION</i>	<i>Vineyards in La Horra. Family property</i>
<i>ALTITUD</i>	<i>822 Meters above sea level.</i>
<i>FLOOR</i>	<i>Clay and Calcareous</i>
<i>VARIETY</i>	<i>100% Tempranillo</i>
<i>WEATHER</i>	<i>Continental</i>
<i>AGE</i>	<i>40 years. Biodynamic and Sustainable</i>
<i>PERFORMANCE</i>	<i>2,50 Kg / Strain</i>
<i>CULTURE</i>	<i>Natural, Without Mineral Fertilizers, Without Herbicides</i>
<i>OENOLOGIST</i>	<i>Juan Ayuso Arenillas</i>
<i>AGING</i>	<i>For 12 Months in Oak Barrel</i>
<i>BARREL</i>	<i>70% American Oak and 30% French Oak.</i>
<i>CORK</i>	<i>Natural Extra 49 mm</i>
<i>PRODUCTION</i>	<i>20,000 Bottles 750 ml / Year</i>
<i>CONTAINERS</i>	<i>Boxes of 6 and 12 bottles of 750 ml.</i>

#### *Sensory analysis*

*Impressive cherry color, with beautiful garnet trim, very intense.*

*The nose is very powerful and complex, intense and clean aromas of black fruit, toast, cocoa, coffee and toffee, with pleasant toast integrated into the wine, spicy tones, cinnamon, nutmeg ...*

*The palate is sweet and fruity, with a perfect structure and body, fine tannin and accompanied by aromatic woods, with a long and complex finish.*