

# CRIANZA 2013

AN EVERYDAY INSPIRATION

An updated classic, aged in american oak barrels, versatile, fruity, balanced, irreplaceable on our table.



## VARIETY

100% Tempranillo,



## 2013 HARVEST

Grapes have had to overcome a growing cycle influenced by very unusual weather. Heavy spring rains and low temperatures delayed the growing season and resulted in uneven ripening. Fortunately, the risk posed by the two-three week delay was offset by prevailing good weather in September and October allowing for selective, staggered grape picking, so plots were harvested as the grapes reached appropriate ripeness, thereby optimising good fruit quality



## WINEMAKING AND AGEING

This may be the wine with the greatest consistency of the entire range. The secret is in the monitoring during the entire growing period of each plot and in harvesting each vineyard at the optimum time. Two other key points are the separate fermentation of the fruit from each terroir, the final assemblage of the wines before ageing and in each of the racking operations. The fermentation temperatures are controlled up to 28-29° C and the devatting is fast when it is perceived that the colour extraction (anthocyanic pigments and tannins) has reached optimal levels.



## TASTING NOTES

Ruby red with some signs of youthfulness in the form of violet hues. Medium depth of colour. Clean and bright. When the glass is turned you can see its legs. Medium intensity of aromas with fresh dark fruit, such as blackberries and blackcurrants. You can also detect the varietal liquorice aroma coming through. Hints of blackberry yoghurt. Below the surface the oakiness shows through. Pleasant reminders of vanilla, cinnamon sticks and wild mountain herbs. A pleasant attack, medium body and easy to drink. No excessive tannins and medium acidity. Fruity in the retronasal phase.



## SERVICE AND PAIRING

Best served between 16° C and 18° C. Crianza 2013 is an excellent accompaniment to cold meats, mild cheeses and a great variety of meats and even blue fish.