

# cinema

## CRIANZA Spain

**Vineyard:** Goblet and espalier system. Mainly clayey-calcareous soils at 700-850 m a.s.l.

**Vineyard age:** 30-35 years old.

**Variety:** 100% Tempranillo (Tinta del País).

**Yield:** 5,000 kg/ha.

**Ribera del Duero, Spain.**

Black cherry colour with medium to medium-high depth. On the nose, there are many aromas, ranging from fruit and flowers to spices and tertiary ones. They are rich and well-integrated, a product of its long ageing in French oak. Medium-high body with round, pleasant and well-balanced tannins; good balance and complexity in the mouth.

Cold maceration for three days, alcoholic fermentation at a controlled temperature of 28 degrees for seven to 10 days and post-fermentative maceration for five to seven days.

**Ageing:** 12 months in French oak barrels.

**Production:** 15,000 bottles.

TEMPRANILLO  
CRIANZA  
75 CL.



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