



Valsanzo Crianza

Region	D.O. Ribera del Duero
Variety	100% Tinta Fina



VINEYARD: In the middle of Ribera del Duero, vines are between 30/40 years old. Soils of stones, sand and clay.

WINEMAKING: Cryomaceration takes place prior to the alcoholic fermentation for a period of no less than **5 days**. The fermentation is catalysed by adding **indigenous yeasts**. After maceration for at least 21 days and the malolactic fermentation the wine is racked into barrels of **Spanish and French oak** as well as other barrels designed by us which are made of Hungarian and Romanian oak.



ANALYSIS	
Alcohol	14 %
Säure	5 g/l
Sugar	1 g/l

TASTING: Intense cherry red with ruby lila hues. Complex aromas of Very balsamic and elegant. Noble and pithy tannins, with great aging potential. Very prominent aftertaste and a surprising persistence.



PAARING:

