

## BRACAMONTE CRIANZA PRODUCT CHARACTERISTICS

|   |                           | BRACAMONTE Crianza  |
|---|---------------------------|---|
|   | GRAPE VARIETY             | 100 % tempranillo (Tinta del País)  |
| <text><image/><text><text></text></text></text> | DENOMINATION OF<br>ORIGIN | D. O. Ribera del Duero  |
|   | VINEYARD AGE              | 35 – 40 years   |
|   | BARREL AGEING             | 12 months   |
|   | OAK ORIGIN                | 50% American Fine Grain<br>50% French (Allier), Fine Grain  |
|   | BOTTLE AGEING             | Mínimum 12 months   |
|   | WINE-MAKING               | Hand harvested in small crates. Double<br>sorting, first in the vineyard and then in<br>the cellar. De-stemming. Lengthy<br>maceration (12days). Daily pumping over<br>process. Alcoholic fermentation controlled<br>at 28°C in stainless steel vats. Malo-lactic<br>fermentation. Fining and racking. Aged in<br>oak barrels and then in bottle. |
|   | TASTING NOTES             | Attractive, dark cherry-red colour with<br>ruby glints. Clean on the nose with fruit<br>aromas mingling well with the oak (notes<br>of vanilla, toast, spices, liquorice and<br>truffles). Great structure in the palate,<br>fleshy, soft, expressive and full, with<br>sweet, wellintegrated tannins.<br>A great lingering finish.               |
|   | GASTRONOMY                | It is an excellent wine to combine with red<br>meat, roasted or grilled meat, cured<br>cheeses and smoked sausage meat.<br>Drink now or lay down for 6-8 year.  |
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| Written by : Quality Department | Checked by : Export Department | Approved by : General Manager |
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