

## BRACAMONTE CRIANZA PRODUCT CHARACTERISTICS

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