

	<b>BRACAMONTE CRIANZA</b> <b>PRODUCT CHARACTERISTICS</b>	Page 1/1 Edition:1 Date: 14-12-2009
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		<b>BRACAMONTE Crianza</b>
	<b>GRAPE VARIETY</b>	100 % tempranillo (Tinta del País)
	<b>DENOMINATION OF ORIGIN</b>	D. O. Ribera del Duero
	<b>VINEYARD AGE</b>	35 – 40 years
	<b>BARREL AGEING</b>	12 months
	<b>OAK ORIGIN</b>	50% American Fine Grain 50% French (Allier), Fine Grain
	<b>BOTTLE AGEING</b>	Minimum 12 months
	<b>WINE-MAKING</b>	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.
	<b>TASTING NOTES</b>	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.
<b>GASTRONOMY</b>	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.	

<b>PRESENTATION</b>	Dark green conical trunk bordelaise bottle, 75 cl. Natural cork, extra category, 49mm x 24mm. Red capsule made of tin, 29 mm x 55 mm.
<b>OTHER ITEMS</b>	<b>RESIDUALS VALUES</b> Ocratoxina A: <1ppb Contains Sulphites * According to CEE Regulation N° 123/2005

Written by : Quality Department	Checked by : Export Department	Approved by : General Manager