

FERNÁNDEZ DE PIÉROLA CRIANZA



PROCESS: Vineyards are older than 30 years old and the yields do not go more than 5.500 kg/ha, manual harvested. Fermentation of destalked grapes in stainless steel tanks equipped with cooling jackets to maintain temperatures steady below 28 °C. Skin contact maceration for 30 days, with twice-daily over-pumping.

Maceration process at least 30 days to get volume and fat which will balance the wines. After a malolactic fermentation which is made with the lees, the wine will spend 18 months in American 70% and French 30% barrels from one to three uses.

TASTING NOTE:

Deep, intense cherry red color.

With a powerful nose with intense notes of ripe wild berries (blackberries) and hints of cedar and vanilla; all very nicely blended.

Impressive attack in the mouth. Meaty and exceptionally well-balanced, with notes of stewed fruit over a background of toasted wood accompanied by supple tannins. Persistent aftertaste with a marked personality.

SERVICE TEMPERATURE: 16°C.