

TRASLASCUESTAS CRIANZA



PROCESS: Vineyards older than 35 years old and the yields do not go more than 4.500 kg/ha, manual harvested in small cases of 15 kg and grapes pass through a selection table to avoid bunches not according with our quality, although this year the grapes` healthy was very high.

After a soft crushed of the grapes we make the first process of maceration in cold stainless steel vats (8°C) for four days, to extract aromas as much as possible and after that we will place the wine for fermentation using autochthonous yeasts, this process long no more than 10 days until sugar are out. Maceration process again at least 15 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 16 months in new French and American barrels, mainly French (90%).

TASTING NOTE: Clean and bright. Deep cherry colour with purple glints. On the nose it is very complex. Excellent harmony: strawberry, blackberry and figs; some hints of milky aromas; the ageing results in a clean and new wood with toast, coffee, vanilla, leather and cocoa aromas. On the palate, powerful, extraordinary backbone and elegant. Sweet polished tannins perfectly balanced with spicy and fruity flavours. Smooth and lingering finish.

SERVICE TEMPERATURE: 16-18°C.