



SEÑORIO DE VAL CRIANZA (D.O. VALDEPEÑAS)



Winemaking: Red wine produced with Tempranillo grapes from our own vineyards. After closely monitoring the pruning, growth and maturation of the grapes (pulp and skins) from each parcel, we proceed to the selection and hand-harvesting of each vineyard. The fermentation and maceration of the grapes last between 15 to 20 days, after which begins an ageing in new French and American oak barrels, with different degree of toasting in order to enhance the flavours of the Tempranillo.

Tasting notes:

- **Colour:** Cherry colour with purple hues. Bright.
- **Nose:** Aromas of fruit and oak superbly integrated.
- **Palate:** A very good and structured initial mouth-feel, complex and full-bodied.

Serving advice: Best served at 14 - 16°C. We recommend serving with red meat, poultry, roast lamb, pork, beef, game and cheese.

