

BLACK

CRIANZA 2011

Name of Wine:	BLACK
Type of Wine:	Red Wine
Region of Production:	Ribera de Duero
Year:	2011
Vintage Rating:	Excellent
Grape Varieties:	100% Tempranillo (red grape of the country)
Bottle Type:	Bordeaux
Case / Bottle Size:	Case/ 6 bottles 75cl
Alcoholic Volume:	14.62 % Vol.
Total Acidity:	5,05 (g/l tartaric)
pH:	3,75
Volatile Acidity:	0,66
IPT:	86,7

WINEMAKING

Grapes harvests from vineyards of the winery situated in the town of Anguix. Age of vines 30 years old. Clay-limestone slopes. Altitude 800 meters. Traditional wine making process, in stainless steel tanks with a pre-fermentative maceration at low temperatures. Aged for 12 months in American oak barrels.

VINTAGE / HARVEST DESCRIPTION

The magnificent lighting conditions and temperatures, combined with a good supply of water in the soil, due to rain during winter and autumn, are the cause of good grape ripening. Frost in May, caused a delay in the sprout of the vine followed by droughts in summer. The harvest finished with a normal maturation.

TASTING NOTE

Cherry colour with trims of daisies. High intensity red fruit aroma with spicy background perfectly attuned to the aromas from the barrel. The palate has a fresh entrance that last all the way, reflecting the body and personality of the wine. It leaves us with a very floral and spicy aftertaste that will match perfectly with a very wide range of dishes, from meats to matured cheeses.



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