

BLACK

CRIANZA 2013

Name of Wine:	BLACK
Type of Wine:	Red Wine
Region of Production:	Ribera de Duero
Year:	2011
Vintage Rating:	Good
Grape Varieties:	100% Tempranillo (red grape of the country)
Bottle Type:	Bordeaux
Case / Bottle Size:	Case/ 6 bottles 75cl
Alcoholic Volume:	13,4 % Vol.
Total Acidity:	4,7(g/l tartáric)
pH:	3,74
Volatile Acidity:	0,3
IPT:	12,5

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 2013 harvest following the standard pattern in Ribera del Duero, was significantly influenced by the weather. The temperatures recorded during the spring were lower than normal which together with a very wet winter left a late bud break which was beneficial to prevent attacks of criptogamitas diseases. It states that it is a brave and difficult harvest thanks to the professionalism of winemakers is completed with good quality.

TASTING NOTE

Purple color due to its youth. Attractive and intense aroma of black and red berry fruits and black licorice mixed with the vanilla and roasted from their stay in American barrel. With a smooth entrance and a step marked by a pleasant tannin, the wine leads us to a retronasal persistent at the same time as greedy. Being perfect its pairing with stews, cheeses and all kinds of meats including bush meat.



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