

BLACK

CRIANZA 2014

Name of Wine:	BLACK
Type of Wine:	Red Wine
Region of Production:	Ribera de Duero
Year:	2014
Vintage Rating:	Good
Grape Varieties:	100% Tempranillo (red grape of the country)
Bottle Type:	Bordeaux
Alcoholic Volume:	14,5% Vol.
Total Acidity:	5,87 (g/l tartaric)
pH:	3,44
Volatile Acidity:	0,40
IPT:	47
Cl:	7,2

WINEMAKING

It is made with grapes from vineyards located about 800 m of altitud in clay-calcareous and sandy loam soils, located in the town of Villalba de Duero, Burgos. Traditional elaboration in stainless steel tanks with prefermentative cold maceration. Aging for 12 months in american oak barrels. Its stabilization is done by natural means leaving it decant itself.

VINTAGE / HARVEST DESCRIPTION

The cultivation cycle started early (10 days ahead of the historical averages) and then approached the normal cycle of the area. The climatology was determinant during the whole cycle of the vine, which was developed without incidents and without adverse weather events. Thanks to the hard work of the winegrowers and winemakers of the Appellation of Origin the 2014 harvest was exceptional in quality and quantity. The grapes entered the cellar in impeccable sanitary conditions, presenting a great organoleptic quality as a result of the good final ripening, especially during the second half September.

TASTING NOTES

Cherry color. Complex range of aromas thanks to the perfect balance between the fruits of the forest and black liquorice with the aromas resulting from the aging in new american oak, vanilla, coconut and roasted flavors. In the mouth it has a soft entrance, a silky with marked tannin and it shows the personality of the wine. With a long persistence and a sweet aftertaste which perfectly pairs with a wide range of dishes, from red meat to cured cheeses. Service temperature: 16-19°C.



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