

Vinea Crianza



Origin

Country	Spain
Wine Region	Cigales
Winery	Finca Museum

Technical Data

Grape Varieties	Tempranillo (Tinta del pais)
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Technical Cork

Vinification	After the grapes are brought into the winery pre-fermentation maceration takes place at 5°C in stainless steel vats to thus extract the full colour and maintain the fruity flavour of the grapes. Then fermentation follows at 27°C with short but frequent pumping over, achieving a full-bodied wine with a fruity personality, and a good structure, but at the same time one that is easy to drink.
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Ageing	The wine spent 14 months in barrels made from 60% American oak and 40% French oak. The temperature and humidity conditions during ageing were kept at controlled constant levels. It was racked 3 times and the barrels were frequently refilled.
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Description

In Brief	An exquisite and memorable wine from one of Spain's most noteworthy wine regions, showing the full potential of the Tempranillo grape.
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Tasting notes	Ruby red, brilliant colour with shades of crimson. Very intense flavour. The hints of red berries that are expressed with clear authority over mineral, smoky nuances. Very filling with subtle notes of coconut, mocha and balsamic flavours. Elegant in the mouth and a velvety texture owing to its agreeable range of sweet tannins conferring it a silky, long-lasting feel over the tongue whilst being very expressive. It is reminiscent of a rich range of flavours where minerality is builds on fruit character.
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Food Pairing	Versatile and easy to pair with meat, fish, cheese and cured meats.
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