



## Crianza

100% tempranillo  
Best served at: 17°-18°C

ageing: 12 months in american oak barrels

### Colour

Garnet-cherry with good depth of colour.

Alc. 14%

### Aroma

Good aromatic intensity. The spicy notes stand out over the good varietal fruit (blackberry and plum) with balsamic aromas. You can also pick out hints of toasted wood and bakery aromas. Mineral base.

### Taste

Pleasant to drink, juicy and very supple. The sensations from the aromatic phase return with a lovely, soft tannin sensation. Very long finish.

### Food pairing

Perfect to accompany and heighten the flavours of all kinds of food, especially meat and all sorts of casseroles, grandma's traditional home cooking.