

MEDIEVO

CRIANZA

Medievo Crianza

TASTING NOTE

COLOUR

Red rubi color with lime glints and purple depth.

AROMA

Aroma of dried fruit such as peach and plum, toast and balsamic notes of clove and vanilla.

PALATE

Dry fruit flavors (prune and apricot) with balsamic connotations (cedar wood, vanillas). Full bodied wine enjoying excellent persistence of flavors thanks to its well polished tannins. Gorgeous lengthy finish with balsamic mineral flavours.



ELABORATION

Fermentation in stainless steel tanks at a controlled temperature of 28°C. Clarified, filtered and transferred to barrel, where it remains for 12 months and another 12 months in bottle.

VARIETIES

80% Tempranillo, 10% Garnacha, 5% Mazuelo and 5% Graciano.

BARREL

70% American oak and 30% French oak.

PAIRING

Red meat, rice, pasta and Mediterranean food.

LATEST AWARDS

- Gold Medal, *Bacchus Awards 2016*
- Selected by *International Rotary Club* as the wine of the year.
- Silver Medal, *Concours Mondial Bruxelles 2015*

ANALYSIS

Alcoholic degree: 13.5% Vol.
Volatile acidity: 0.60 g/L
Total acidity: 5 g/L
pH: 3.60
Reducing sugar: 2 g/L
Total sulfur dioxide: 100 mg/L