

# VIÑA CUMBRERO CRIANZA

## VIÑA CUMBRERO CRIANZA 2015

### Tasting Sheet



Viña Cumbbrero's remarkable Rioja style is both elegantly complex and exquisitely proportioned for classic Spanish wine lovers.

Viña Cumbbrero wines are the result of the perfect combination of a careful grape selection and an innovative winemaking technology.

#### VINTAGE 2015

#### VARIETALS / BLEND

92% Tempranillo.

8% Garnacha.

Viña Cumbbrero Crianza is crafted exclusively with Spanish indigenous Tempranillo & Garnacha grapes from traditional gobelet vines in Rioja Alta.

#### ORIGIN & TERROIR

D.O.Ca Rioja, located in Spain's cool North, with variations in altitude, chalky clay soils, plenty of rain and long springs and autumns, all of which provide ideal grape growing conditions.

#### CRAFTING & AGING

Crafted exclusively with selected grapes from vineyards located in the best areas of Rioja called "Rioja Alta", harvested carefully by hand.

Fermentation at a controlled temperature in stainless steel tanks Ganimede®

system, with pre-fermentative maceration. The second fermentation took place in underground tanks, after which the wine was transferred to handcrafted American oak casks, where it aged for 15 months before rounding off in bottle.

#### SENSORY EVALUATION

**LOOK:** Red garnet color, bright and clean.

**AROMAS & PALATE:** Balanced and pleasing fruit and wood notes, with coconut and strawberry jam hints. Soft and ample on the palate with good acidity. Polished and elegant finish.

#### SERVING & FOOD PAIRING

An ideal match to all kinds of meat, pasta and rice dishes.

Best enjoyed at 16°C / 61°F.

#### WINE ANALYSIS

Alcohol: 13,5% v/v.

#### GUÍA PEÑÍN 88

**Wine Spectator**  
Best Value



#### AWARDS

88 POINTS Guía Peñín (Vintage 2009).

Wine Spectator BEST VALUE (Vintage 2010).

International Wine Challenge - Bronze Medal (Vintage 2014).

3 STARS Guía Peñín (Vintage 2015).