

BRACAMONTE

C R I A N Z A

Grape Variety: Tempranillo (Tinta del Pais)

Denomination of Origin: D.O. RIBERA DEL DUERO

Vineyard age: 35 - 40 years old

Barrel ageing: 12 months in American and French oak barrel

Wine-making:

Hand harvested in small crates. Double sorting, first in the vineyard and then in the cellar. De-stemming. Lengthy maceration (12days). Daily pumping during the process. Alcoholic fermentation controlled at 28°C (82°F). Malolactic fermentation. Fining and racking. Aged in oak barrels and then in bottle.

Tasting Notes:

It has an attractive cherry-red colour with ruby glints. It is clean on the nose with fruit aromas mingling well with the oak (notes of vanilla, toast, spices, liquorice and truffles). Great structure in the palate, fleshy, soft, expressive and full, with sweet, well integrated tannins.

It has a great lingering finish.

Food Pairings:

It is an excellent wine to combine with red meats, roasted or grilled meats, cured cheeses and smoked sausages meat.

- Consumption temperature: 16 - 18 °C
- Storage temperature 12-18°, bottle on its side
- Shelf life: during the next 10 years from the printed date
- Contains sulfites



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