





# VALLOBERA

## CRIANZA

 Variety 100% Tempranillo. Vinification with de-stemmed grapes.

 Pre-fermentative maceration for 3 days at 13-14° C with long sessions of pumping over. Fermentation begins on day 4 and continues for around 10 days at a temperature of 25 to 27°C, to preserve the clean, open primary aromas.

 It ages for 14 months in French-oak casks.

 Visually, it has a lovely black-cherry colour. On the nose, it has ripe fruit aromas, with black spices and mineral notes coming through, giving the wine a fine, elegant character.

Perfectly structured on the palate with good body, noble tannins, good acidity and lots of flavour. Full and long in the finish with a lingering, harmonious aftertaste.

-  · Red meat  
· Game  
· Roasts

