



CONDOMINIO

CRIANZA

An aromatic and complex wine that combines a balance between intense fruit and balsamic and spicy notes from its aging in oak. On the palate, it is a full-bodied wine with good structure, long and persistent.



HARVEST	Manual, with cluster selection
GRAPE VARIETY	100% Tinta del País
SOIL TYPE	Clay-limestone
GEOGRAPHICAL AREA	Regional wine. Peñafiel and surrounding areas.
APPELLATION OF ORIGIN	Ribera del Duero
ALCOHOL CONTENT	14.5% Vol.
ALLERGENS	Contains sulfites

HARVEST AND WINEMAKING

Only elaborated with own grapes from our own vineyards, with maximum yields of 4,000 kg/ha and an average vine age of around 30 years. The harvest is carried out manually, plot by plot, at optimal ripeness. Once the grapes are placed in vats, alcoholic fermentation and subsequent malolactic fermentation take place in stainless steel tanks. After aging in American and French oak barrels for at least 15 months, the wine is clarified prior to bottling.

TASTING NOTES

Appearance: Clean and bright, with hues ranging from cherry red to garnet red, medium-high intensity and cardinal rim.

Nose: Intense black fruit aromas accompanied by balanced spicy and balsamic notes from its time in oak.

Palate: Broad and long on the palate, with freshness and balance. Fine tannins, good structure, and high persistence.

Serving Temperature

14 -16 °C

PACKAGING

75 cl Bordeaux bottle

Case of 6 bottles

RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

COCOPE S.Coop. Camino Llanillos s/n. Peñafiel-Valladolid-España