



LÓPEZ CRISTÓBAL La Colorada (Crianza)

TECHNICAL FILE:

Grape Varietals: 100% Tinta del País

Vine's age: 30 years

Sea level: 790 m (2,750 ft)

Lot: Finca la Colorada

Soil: Calcareous and Clay

Harvest: Hand-picked into small crates then table selection.

Vinification: Fermentation at 28 ° C. (82,5 °F)

Oak barrels age: 1-3 years

Barrel Ageing: 12 months in 80% French oak and 20% American oak.

Bottle Ageing: 12 months.

Production: 90.000 bottles.

Alcohol percentage: 14,5°

Winery location: Roa de Duero (Burgos)

Vineyard location: Roa de Duero (Burgos)

Type of vineyard: Trained on wires

Winemaker: Galo López Cristóbal

Tasting Notes: Brilliant cherry colour with hues of purple. Fresh and elegant aroma, with many brambling berry flavours of wild fruits, blackberries, raspberries, gooseberries, with a hint of balsamic character. Complex, ripe and rich in nuances. Long, balanced and full bodied on palate, with soft ripe tannins, toasted wood with a lingering finish. Lucious, elegant aftertaste.
