



BRACAMONTE CRIANZA

GRAPE VARIETY	100 % tempranillo (Tinta del País)
APELLATION	D. O. Ribera del Duero
AGE OF THE VINEYARD	35 – 40 years
OAK AGEING	12 months
ORIGIN OF OAK	50 % American 50 % French (Allier)
BOTTLE AGEING	Minimum 12 months
CONSUPTION TEMPERATURE	17-18°C
CONSUMING TIME	Drink now or lay down for 5-7 years.
WINE-MAKING	Hand harvested in small crates. Double sorting, first in the vineyard and then in the cellar. De-stemming. Lengthy maceration (12 days). Daily pumping over process. Alcoholic fermentation controlled at 28°C in stainless steel vats. Malo-lactic fermentation. Fining and racking. Aged in oak barrels and then in bottle.
TASTING NOTES	Attractive, dark cherry-red colour with ruby glints. 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. A great lingering finish.
FOOD PAIRINGS	It is an excellent wine to combine with red meat, roasted or grilled meat, cured cheeses and smoked sausage meat.

PRESENTATION	Dark green conical trunk bordelaise bottle, 75 cl. Natural cork, extra category, 49mm x 24mm. Red capsule made of tin, 29 mm x 55 mm.
OTHER ITEMS	RESIDUALS VALUES Ocratoxina A: <1ppb Contains Sulphites *According to CEE Regulation N° 123/2005

Writed : Quality Department	Checked : Export Department	Approved : General Manager