

LOPEZ CRISTOBAL

BODEGAS



BAGÚS

HISTORY OF THE WINE

The BAGÚS is our special wine exclusivity from old vines (a single vineyard 80 years old from the grandfather of the family), located in one of the best places in Ribera del Duero to grow the vines.

The yield is around 21 hectoliters per hectare (2 Ha in total). It is a wine with a limited production (3.000 bottles).

The ageing is made during 14 months in **new** casks (20% American, 80% French).

It is not classified like Crianza, Reserva or Gran Reserva, because it does not follow these rules.

TECHNICAL FILE OF THE WINE

Tasting: An attractive black cherry colour, with purple glints. Complex and elegant on the nose, and powerful at the same time, with ripe and fresh fruit aromas, spices, chocolate, ... On the palate, rich and well-balanced, with many concentration and fleshiness. Silky.

Grapes Varieties: 100% Tinta del País (Tempranillo) “old vines”

Ideal timing for uncorking: from now to 10 years.