

# LOPEZ CRISTOBAL

## BODEGAS



### LOPEZ CRISTOBAL Crianza

#### HISTORY OF THE WINE

The LOPEZ CRISTOBAL Crianza is a wine produced from grapes of our own vineyards.

The average age of the vines for this wine is 20 years old. The yield is around 30 hectoliters per hectare.

The ageing is made during 12 months in oak casks (30% American, 70% French) and 12 months in bottle.

All the casks are changed each three years for new ones.

This wine is the result of the work and careful of a family who manage the cellar not like an industry. It is the result of a life style.

#### TECHNICAL FILE OF THE WINE

**Tasting:** Brilliant cherry colour, with purple glints. Clean and elegant on the nose, with many fruity remembers of wild fruit, blackberry, raspberry and strawberry sweet. Ripen, complex and rich. Well balanced on the palate, fleshy, whit sweet ripe tannins, toasted woods, potent and lingering finish. Very elegant.

**Grape Varieties:** 90% Tinta del País (Tempranillo), 5% Merlot, 5% Cabernet Sauvignon.

**Ideal timing for uncorking:** from now to 5 years.