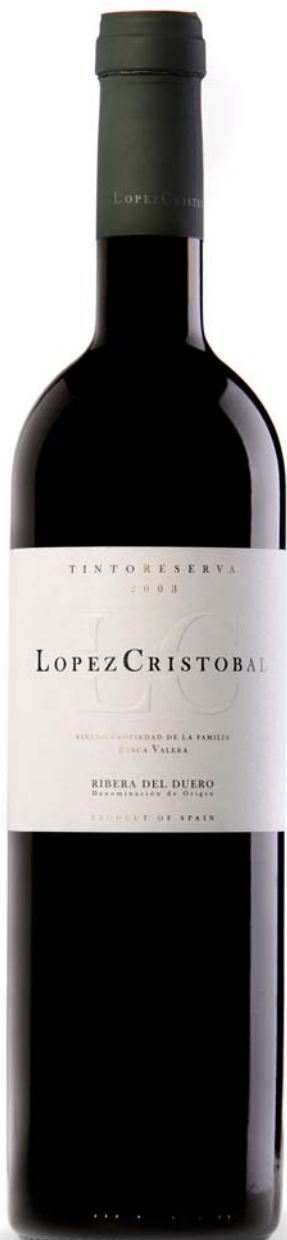


# LOPEZ CRISTOBAL

## BODEGAS



### **LOPEZ CRISTOBAL Reserva**

#### **HISTORY OF THE WINE**

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

The average age of the vines for this wine is 25 years old. The yield is around 24 hectoliters per hectare.

The ageing is made during 16 months in oak casks (30% American, 70% French) and 24 months in bottle.

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

#### **TECHNICAL FILE OF THE WINE**

**Tasting:** Deep and powerful cherry colour, without any brick glint in the rim. On the nose, very ripe, with black fruits, complex, very riche, showing the “terroir”. Fullmouthing on the palate, fleshy, well-integrated, concentrated, with fine and powerful tannins and a lingering finish.

**Grapes Varieties:** 85% Tinta del País (Tempranillo), 10% Cabernet Sauvignon, 5% Merlot.

**Ideal timing for uncorking:** from now to 10 years.