

HEMAR CRIANZA 2006



TASTING:

COLOUR: Deep purplish with good intensity.

NOSE: Mineral and spicy notes blend nicely into the fruit and wood.

MOUTH: Full-bodied; long and elegant.

VINIFICATION:

Grape variety: **100% Tempranillo.**

Controlled fermentation at 24 °C for 5 days followed by 12 days maceration for a total vatting time of 17 days.

Malolactic fermentation in barrels.

Aged for 12 months in French (80%) and American (20%) oak barrels, followed by further ageing in the bottle before leaving the bodega.

Bottled in June 2008.

TEST RESULTS:

Alcohol: 13.50%

pH: 3.67

Residual sugars: 1.70 g/l

Total acidity: 5.17

NOTE FOR CONSUMERS:

☞ We recommend decanting 15 minutes before serving.

☞ Optimal serving temperature: 15 °C to 17 °C.