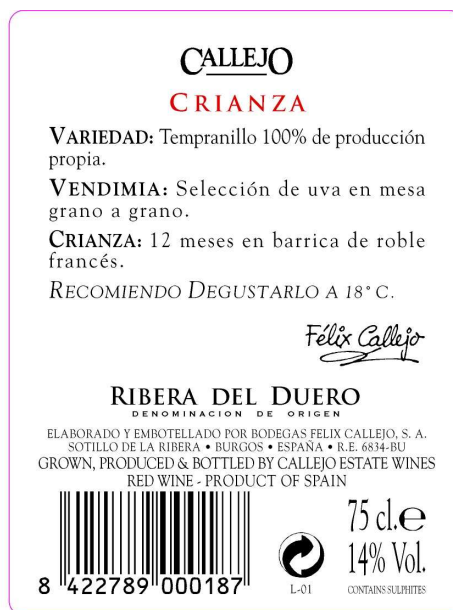
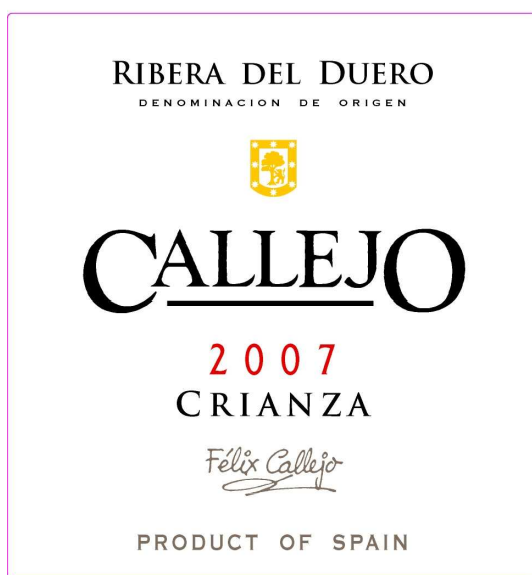


CALLEJO Crianza 2007



Information on the 2007 vintage

An irregular weather pattern with a dry, but not very cold winter. A very rainy spring with hailstorms, which affected the crop size and the subsequent development of the vines. Massive work was done in the vines to take care of the affected plots and balance out the distribution of the unaffected bunches, discarding any damaged shoots and bunches. The summer was exceptionally cool with low rainfall which caused a delay in the ripening. The picking took place at the end of October after a month of very favourable weather for the ripening, which enabled us to bring in very high quality grapes despite the delay in the growing cycle.

Vinification and ageing

The fermentation of the juice, with native yeast, was begun at low temperature to preserve as many varietal aromas as possible and finished at temperatures of around 30°C. A third of the production of this *crianza* does its malo-lactic fermentation in new barrels and the rest in stainless steel vats. It is aged in French oak barrels for 12 months.

Production

Bottled in May 2009.
120,000 bottles of 0.75l.

Press

90 points CALLEJO Crianza 2006 Robert Parker.

90 points CALLEJO Crianza 2006 El Mundo.

91 points CALLEJO Crianza 2005 Robert Parker.

91 points CALLEJO Crianza 2004 Robert Parker.

94 points CALLEJO Crianza 2004 Wine Spectator, Selections.

88 points CALLEJO Crianza 2003 Wine Spectator.

90 points CALLEJO Crianza 2003 Stephen Tanzer.