



Fuentespina

CRIANZA 2006



DESCRIPTION:

It is a Crianza wine from D.O. Ribera del Duero elaborated with 100% Tempranillo grapes from 50 years old vines in our winery: Bodegas Fuentespina by José Manuel Corrales.

WINERY AND VINEYARDS:

Bodegas Fuentespina, S.L. was founded in 1994, we purchased the old cooperative of Fuentespina (Burgos) renovating completely the winery with the most modern equipments. We started to make a very exhaustive selection of the grapes and to use the most modern advanced techniques of elaboration, becoming one of the most important wineries of the area in a short time, basically for elaborating excellent wines with the best price. We control 385 ha of vineyards on small plots in the prestigious area of Ribera del Duero (20 ha. of the are more than 90 years old) with limited yields. We make a deep control and tracking of the vineyard before the growth cycle starts.

In our barrel hall we age the wines in different types of oak casks (American, French and East-European) to obtain a different character in each style of wine elaborated.

ELABORATION:

The highest quality grapes in structure and character are destined for this 'crianza' wine. After de-stemming and crushing the grapes are sent to stainless steel tanks where a cold film maceration is carried out at 5°C for 72 hours, with the aim of obtaining the maximum potential from the primary aromas. The grape is fermented with a yeast selected from the cellar at constant temperature of 25°C for a period between 7 and 10 days, prolonging the maceration 10 days more to obtain a better concentration of tannin and to improve the structure of the final wine. After the malolactic fermentation, the wine is placed in new and used American and French oak barrels where it will stay for 12 months. After at least one year ageing in the bottle, we market the wine.

TASTING NOTE:

Excellent depth of cherry red, very dark. On the nose, first black fruit aromas appear to continue with milky hints, vanillas and roasted aromas. On the palate, it is full -bodied, with an abundant and noble tannin that will continue rounding off in the bottle. Aromatic and persistent end.

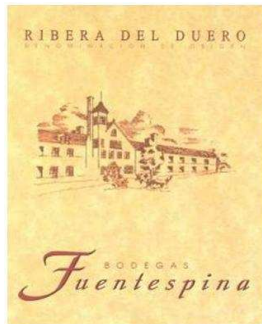
RECOMMENDATION:

Red meats, lamb, pork, big game and cured cheeses.



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ANALYSIS:

Alcohol:	14,3 %
Volatile Acidity gr./l.:	0,55
Total acidity gr./l.:	5,3
SO ² Free mg./l.:	32
SO ² Total mg./l.:	51
PH:	3,49
Residual Sugar gr./l.:	2,2

SERVICE TEMPERATURE: 18°C

PACKAGING AND LOGISTIC:

Fuentespina Crianza 750 ml.

EAN Bottle: 8412934324008
Bottle Measures: 31 x 7 cm
Bottle Weight: 1300 gr.
Type of closure: Natural Cork

EAN Case (6 bottles): 8412934924000
Case Measure: 24 x 16 x 32 cm
Case Weight: 8 kg.
120 cases / Pallet EURO (0,80 x 1,20 x 1,75 m.)
24 cases / layer
Pallet Weight: 985 kg

EAN Case (12 Bottles): 8412934724006
Case Measure: 32 x 24 x 32 cm
Case Weight: 16 Kg.
60 cases / Pallet EURO (0,80 x 1,20 x 1,75 m.)
12 cases / layer
Pallet Weight: 985 kg

Fuentespina Crianza 500 ml.

1 Case (12 bottles)

Fuentespina Crianza 375 ml.

1 Case (4 Packs x 6 Bottles)

