

Bodegas Peñafalcón

Tinto Crianza



RIBERA DEL DUERO
Denominación de Origen

*Alcoholic Level : 13, 50°
Grape Variety : 100% Tempranillo*

Elaboration

Grapes are selected and hand picked from our own vineyards and then carefully transported to the winery. Once at the winery they are destemmed and put into stainless steel tanks. Grapes undergo then a two or three days maceration at low temperature and are also frequently pumped over and punched down. Alcoholic maceration is carried out at a controlled temperature below 30° to allow wine keep all its fruity aroma. Maceration goes on for 21 more days and once it is completed the wine is transferred into new American and French oak barrels where it undergoes the malolactic fermentation in a total natural way. After fermentation is finished oak chips are added during the Crianza process until bottling.

After resting for a while in the bottle, the wine is finally released.

Crianza

Tasting Notes:

Deep, red cherry colour, with slightly mahogany hints and iodized on the glass rim which confirm its "Crianza" process.

Pretty balsamic, clean nose. Raisin, crystallized fruit aromas with hints of liquorice, cocoa and scented woods.

Fine and very elegant.

It is rich and ample in the palate with lovely structure and round tannins and a fleshy fruit finish. Attractive and lingering in the mouth.

Due to the natural elaboration of this wine where no chemical treatments are used to stabilize or clean, some sediments can be formed. Far from being a sign of deteriorating quality, sediment is just the evidence of wine's natural elaboration

Serving Temperature: 16° - 18°