



LÓPEZ CRISTÓBAL PARCELA 1

TECHNICAL FILE:

Grape Varietals: 100% Tinta del País

Vine's age: 40 years

Sea level: 790 m (2,600 ft)

Lot: Finca Valera

Soil: Calcareous and Gravel

Harvest: Hand-picked into small crates then table selection.

Vinification: Fermentation at 30 ° C. (86 °F)

Oak barrels age: 1-3 years

Barrel Ageing: 16 months in 70% French oak and 30% American oak.

Bottle Ageing: 24 months.

Production: 15.000 bottles.

Alcohol percentage: 14,5°

Winery location: Roa de Duero (Burgos)

Vineyard location: Roa de Duero (Burgos)

Type of vineyard: Trained on wires

Winemaker: Galo López Cristóbal

Tasting Notes: Deep rich cherry colour. Aroma of ripe, black fruits, rich in nuances, complex, and representing Finca Valera's "terroir". Concentrated, fleshy full bodied, well balanced, spicy, savoury, with fine rich tannins, and a lingering finish.