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## *LOPEZ CRISTÓBAL Crianza*

### TECHNICAL FILE:

**Grape Varietals:** 95% Tempranillo, 5% Merlot.

**Vine's age:** 30 years

**Sea level:** 790 m (2,600 ft)

**Lot:** Finca la Colorada

**Soil:** Calcareous

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

**Vinification:** Fermentation at 28 ° C. (82,5 °F)

**Oak barrels age:** 1-3 years

**Barrel Ageing:** 12 months in 80% French oak and 20% American oak.

**Bottle Ageing:** 12 months.

**Production:** 90.000 bottles.

**Tasting Notes:** Brilliant cherry colour with hues of purple. Fresh and elegant aroma, with many brambling berry flavours of wild fruits, blackberries, raspberries, gooseberries, with a hint of balsamic character. Complex, ripe and rich in nuances. Long, balanced and full bodied on palate, with soft ripe tannins, toasted wood with a lingering finish. Lucious, elegant aftertaste.