



LOPEZ CRISTÓBAL Reserva

TECHNICAL FILE:

Grape Varietals: 95% Tempranillo, 5% Merlot.

Vine's age: 35 years

Sea level: 840 m (2,750 ft)

Lot: Finca Valera

Soil: Calcareous and Clay

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.

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, savory, with fine rich tannins, and a lingering finish.
