

# LOPEZ CRISTOBAL

## BODEGAS



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## *LOPEZ CRISTÓBAL SELECCIÓN*

### TECHNICAL FILE:

**Grape Varietals:** 100% Tempranillo.

**Vine's age:** 40 years

**Sea level:** 810 m (2,750 ft)

**Lot:** Pago de Durón

**Soil:** Calcareous and Clay

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

**Vinification:** Fermentation at 30 ° C (86 °F) Malolactic fermentation in barrel.

**Oak barrels age:** New

**Barrel Ageing:** 15 months in French oak barrels.

**Bottle Ageing:** 12 months.

**Production:** 2.800 bottles.

**Tasting Notes:** An attractive and brilliant black cherry colour, with purple glints. Complex and elegant on the nose, and powerful at the same time, with ripe and black fruit aromas, spices, chocolate, marmalade, caramel,... On the palate, rich and well-balanced, with many concentration and fleshiness.