

HOMENAJE CRIANZA

TYPE OF WINE
CRIANZA

GRAPE VARIETIES
Tempranillo and Merlot.

VINIFICATION
Wine elaborated with grapes coming from selected vineyards. Separate fermentation of each variety at 28°C followed of a maceration of about 20 days.

AGEING
The wine is aged in 225 liter American and French oak barrels for 12 months. During this time two rackings will take place. Later on, we blend and bottle the different wines obtained from different varieties and vineyards. Finally, the bottles will rest in our cellar so that the wine reaches the consumer at its best.

TASTING NOTES
Deep cherry red color with ruby reflections on the rim. In the nose, we find pleasant touches of ripe red fruit combined with primary aromas. In the mouth, it is full bodied, intense and complex. It preserves vivacious hints of fruit combined in harmony with a high quality touch of oak. Its aftertaste is delightful and persistent. Serving temperature: 18 °C.

