



VINEA CRIANZA

VARIETIES: Tempranillo.

ELABORATION AND AGEING: The moment the grapes reach the winery they proceed to fermentation at temperatures no higher than 25°C, improving colour extraction and retaining the fruity aromas of the grapes with a short remontage. The resulting wine has a distinctly fruity character and is full-bodied with a broad texture, yet easy to drink.

The wine spent 12 months in barrels made from 60% American oak and 40% French oak. The temperature and humidity conditions during ageing were kept at controlled constant levels. After a natural stabilising process, left in our bottle cellars at controlled temperature and humidity levels until labelling.

TASTING NOTES: Cherry red, brilliant with a granite rim with underlying shades of crimson. large, deep coloured drops. Very intense flavour. The hints of red berries are expressed with clear authority over mineral, smoky nuances. Very filling with subtle notes of coconut, mocha and balsamic flavours.

Elegant in the mouth and a velvety texture owing to its agreeable range of sweet tannins conferring it a silky, long-lasting feel over the tongue whilst being very expressive. It is reminiscent of a rich range of flavours where minerals are combined with fruit.

PAIRING: Versatile and easy to pair with meat, fish, cheese and cured meats.
Serving temperature: 16 °C (60,8°F)

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