



VALLEMAYOR

CRIANZA

2021

Tasting notes

A clean, bright wine; garnet with ruby-red hues and great intensity. Considerable amounts of glycerine show a large number of legs on the glass. The nose is complex, with aromas of red berries well assembled with toasty notes from the wood and secondary aromas from malolactic fermentation. Light balsamic notes conclude the definition of this wine's aromas. In the mouth it behaves like a young wine, with fruity notes accompanying sufficient acidity to promise a long life. The tannins are somewhat astringent but round off with the glycerine and alcohol content of this great wine.

Its optimal drinking period is 4-6 years, provided it is always stored at a constant temperature of 14-16 °C.

Origin

La Mata, Pagos de Sotés y La Dehesa and El Romeral.

Vinification

90% Tempranillo, 5% Mazuelo and 5% Graciano.

The grapes we selected were picked during the first two weeks of October and fermented in stainless steel tanks between 26 and 28 °C for two weeks. We kept the wine in the same tanks for post fermentation maceration during 4 more days.

Then we extracted the wines and made the definitive blend to fill the barrels (60% American oak and 40% French oak) in February 2022. We moved the wine, cleaned the barrels and refilled them in September 2022. The wine was extracted from the barrels the following March and we made the definitive coupage.

Finally we bottled the wine on May 2023.

Paring

Meats, cheeses, dry meats and traditional dishes.

Temperature better served at: 14-16 °C.

ALC. por VOL.: 14% Vol.

*Specially recommended by
Decanter: 90 points.*

