

**SEÑORIO
DE
LIBRARES**

CRIANZA

PAIRING

RECOMMENDATIONS

Medium and long
aged cheeses,
sausages, oily
fish and grilled
or marinated
meats.

GRAPE VARIETIES

90% Tempranillo, 10% Garnacha

VINEYARD

Vineyards from our town, El Villar de Arnedo, located in ancient tertiary carbonated clays and altitudes close to 500 meters. The weather does the rest. Very continental character, cold winters and very hot and bright summers give this wine its unique character.

ELABORATION

Harvested at its best, the grapes enter the tank slightly squeezed. The fermentation process takes place with controlled parameters for 10-15 days at a temperature of 24-25°. Subsequently, the malolactic fermentation is carried out followed by the ageing of at least 12 months in American oak and fine-grain French oak barrels.

TASTING NOTES

Maroon colour with a touch of terracota on the rim, aroma of compote fruit, along with vanilla and coconut. A wine in balance and harmony and on the palate sensations of finesse and elegance of red fruit.

