CRIANZA

AGEING
TIME IN BARREL: 18 months
TIME IN BOTTLE: 12 months

GRAPE VARIETIES
TEMPRANILLO: 90%
CABERNET SAUVIGNON: 10%

INFORMATION
Winemaking: This wine comes from the La Calleja, Barroso and La Trinitaria estates, with 35 years old vines. The soil is poor, sandy and with gravel, mixed with some clay. This terroir defines the typicality of the wines made at Bodegas Balbás. The harvest is done by hand, waiting for the optimal maturation of each plot. Once the cluster is cut, we bring the clusters into the cellar within 2 hours to avoid any oxidation of the grapes. The fermentation is made in stainless steel tanks, using only the indigenous yeasts of the grapes.

Tasting Notes: Cherry red colour with violet hints. Powerful on the nose, with subtle and pleasant aromas of vanilla and red fruits reflecting its terroir. Its flavour is powerful and fleshy. It is the prelude to an extended life in the bottle.

Pairing: The sweet tannins and elegant oak flavours bring pleasure to the palate and pair very well with stews and red meat dishes.