



12-BOTTLE CRATES

BO DEGAS LANDALUCE

FINCAS DE LANDALUCE CRIANZA 2007 RED CRIANZA WINE, D.O. CA RIOJA, SUB-ZONE RIOJA ALAVESA

ABOUT THE WINE:

MADE USING CAREFULLY SELECTED GRAPES, HARVESTED BY HAND WHEN AT OPTIMUM RIPENESS AT OUR OWN VINEYARDS IN LAGUARDIA: SAN CRISTOBAL, LA MEDIA LEGUA, PRADO DE LAS ALBAS AND LA LAGUNA. GROWN ON VINES AGED BETWEEN 20 AND 40 YEARS OLD.

THE GRAPES WERE DESTEMED AND THEN FERMENTED IN 25,000-LITRE STAINLESS STEEL TANKS AT A TEMPERATURE OF 28-30°C. AFTER A 15-TO-20-DAY MACERATION, THE MALOLACTIC FERMENTATION TOOK PLACE IN ORDER TO ENSURE THE RIGHT ACIDITY. IT WAS THEN AGED IN FRENCH OAK BARRELS FOR 12 MONTHS.

NOTES ON TASTING:

APPEARANCE: DARK CHERRY RED WITH GOOD ROBE.

AROMA: WONDERFUL SCENT AND RICHNESS, COMBINES RICH RED FRUITS WITH SOME SPICE AND HINTS OF VANILLA.

TASTE: ROUNDED ON THE PALATE WITH LOTS OF LAYERS OF RED FRUIT AND SOME SMOKY CHARACTERS; SAVOURY AND COMPLEX WITH FINE TANNINS AND FRESHNESS ON THE FINISH.

OTHER CHARACTERISTICS:

NAMES OF THE VINEYARDS: SAN CRISTOBAL, LA MEDIA LEGUA, PRADO DE LAS ALBAS AND LA LAGUNA.

TYPE OF SOIL: CLAY-CHALKY.

TYPE OF GRAPE: 100% TEMPRANILLO.

VINEYARDS: LOCATED IN LAGUARDIA, WITH VINES BETWEEN 20 AND 40 YEARS OLD.

GRAPE HARVEST: FIRST TWO WEEKS OF OCTOBER.

CRIANZA WINEMAKING PROCESS: 12 MONTHS IN FRENCH OAK BARRELS.

BOTTLE TYPE AND CAPACITY: 75 CL BORDEAUX.

SERVING TEMPERATURE: 16°C.

ALCOHOL CONTENT: 13.5°.

CONSUMPTION: WE RECOMMEND THIS WINE BE CONSUMED SLIGHTLY CHILLED (ABOUT 15°). THIS WINE GOES WELL WITH SMALL GAME, RED MEATS, GRILLED LAMB AND CURED CHEESES.