



CRIANZA
Puente la Reina, Spain



14.5%
ALC/VOL

750mL
BOTTLE SIZE



Cabernet Sauvignon,
Grenache and Graciano

Appellation
D.O. Navarra

Vinification

Average age of the vines is over 25 years.
Harvested by hand September - October.

Fermentation

Fermentation: In temperature-controlled stainless steel vats at 28°C for 15 days
Ageing time in barrel: 12 months
Type of barrels: American (3 to 5 years old)
Time aged in bottle: 6 months minimum



28°C for
15 days

Tasting notes

Color: Garnet red with a purple rim.

Nose: Intense aromatics of red berry and black fruit (blackberry, raspberry and blueberry) with floral and spicy hints.

Palate: Flavorful, fresh and balanced with fruit character and spice coming through along with creamy, vanilla notes. Powerful.



Aged in American oak
for 12 months

Serving recommendations
Serve at 16 to 18°C.

Food pairings

Roasted meat or meat prepared in sauces, charcuterie or stews.



Aged in bottle for
6 months