

# CÉSAR PRÍNCIPE • 13 CÁNTAROS NICOLÁS

TYPE  
**RED, CIGALES**

LOCATION  
FUENSALDAÑA, VALLADOLID, CASTILLA Y LEÓN



## VINEYARD

Grape Varieties: Tempranillo  
Vines Age: 25 the youngest to 75 the oldest  
Elevation: 2,460 ft  
Soil: Gravel  
Climate: Continental  
Harvest: Manual

## WINEMAKING

Winemaker: Ignacio Príncipe and César Muñoz  
Fermentation: In temperature-controlled stainless steel vats with natural yeast  
Maturation: 8 months in 225 liter oak barrels

## WINE

Alcohol: 14 %  
Production: 4,500 cases

## PITCH

- Organic practices
- Hand harvested
- Pair it with everything from roasted vegetables to burgers and red meat
- The top producer in and up-and-coming area

## TASTE

Dark fruits, plums, bright cherries. Notes of leather and spices. Super smooth, well-balanced wine. In the mouth, fleshy with polished tannins, fresh and persistent. Good acidity, very fresh and bright. Fruity. Warm.

## THINK

Mature Cabernet Sauvignon, Malbec, Rioja, Médoc, Ribera del Duero

## AWARDS AND PRIZES

Cuvée César Príncipe was proclaimed "The Best Crianza in Spain 2014" by El País newspaper.  
The Wine Advocate: **89** (2013), **89** (2008)

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