# CÉSAR PRÍNCIPE • CÉSAR PRÍNCIPE

## TYPE **RED, CIGALES** LOCATION FUENSALDAÑA, VALLADOLID, CASTILLA Y LEÓN





#### VINEYARD

Grape Varieties: Tempranillo Vines Age: 70 to 100 years Elevation: 2,460 ft Soil: Clay and sand, very rocky Climate: Continental Harvest: By hand

## WINEMAKING

Winemaker: Ignacio Príncipe and César Muñoz Fermentation: Stainless steel vats with natural yeast Maturation: 14 months in new 225 liter French oak barrels

# WINE

Alcohol: 14.5 % Production: 2,500 cases

## **PITCH**

- Superb quality to price ratio
- Organic
- Pair it with stews, dry meat, semi cured cheese, lamb, risottos
- The top producer in and up-and-coming area.

# TASTE

Intense cherry color with violet tones. Elegant aroma of black fruit jam, with smoky and spicy touches. Freshly but silky and elegant, complex and powerful.

## 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: 92 (2012), 91 (2011), 92 (2010), 92 (2009), 92 (2008) Guía Peñín: 94 (2009), 92 (2007), 93 (2006), 94 (2005)