

# Crianza

## Grape

We produce terraesteban crianza in Quintanilla de Tres Barrios from vines of our own that are at least 15 years old and have a yield of less than 5,000 kg/Ha. We use trellis-trained vineyards on south-facing hillside plots with dry, poor soil, pebble gravel, soft sand and a chalky base.

## Variety

100% Tinto fino (Tempranillo)

## Harvest, Transportation and Processing at the Winery

The grape undergoes an initial selection process at the vineyard, and is then harvested manually into 200kg containers. These are transported to the winery where the grapes undergo a second sorting using a grape vibrating table. The maximum time from harvest to tank is 3 hours.

## Production

Once in the tank, the grapes undergo prefermentation maceration for a minimum of 48 hours, followed by controlled fermentation at less than 30°C. Full maceration takes place between 18 and 25 days before pressing; open-top remontage and manual pigeage is carried out every 4 to 6 hours. We determine when the maceration process is complete by means of tastings and chemical analysis, at which point the wine is transferred to a tank. It undergoes some gentle pressing and 48 hours later is decanted, thereby removing the thicker lees. Spontaneous malolactic fermentation occurs at 22°C.

## Ageing

Once the malolactic fermentation is complete, the wine is racked (without undergoing any treatment whatsoever) and is allowed to rest before it is transferred into barrels selected for its age: American fine grain, French split and high-grade Hungarian oak.

The aging process consists of repeated decanting and refilling; its duration is about 12 to 14 months, depending on the vintage. The wine spends a minimum of 6 months in the cellar before being sold.

## Tasting Notes

A very intense picota cherry red color. Light robe with glints of garnet. Clean and bright.

Powerful and very intense nose with a marked fruitiness. Notes of very ripe jammy red and black fruits give way to aromas of hardwood, liquorice, vanilla, coffee and roasted tones which complement the fruit perfectly.

Well-structured in the mouth, with a full, flavorsome and rather dense palate.

The ripe and somewhat supple tannins, encased in ample fruits, are juicier and sweeter and end in a persistent and delicate finish.

Fruit, acidity and woody aromas in perfect balance.

## Serving Suggestions

Serve at a temperature of between 16°C and 18°C.

Pair with roasted and stewed red meat and game.

