

# CARRAMIMBRE CRIANZA



- DO: Ribera del Duero.
- Type of wine: Tinto Crianza (Red wine).
- Ageing time: 12 months in American and French oak barrels.
- Varieties: 90% Tinta del País Tempranillo, 10% Cabernet Sauvignon.
- Colour: Cherry red with glaze cherry. Its light transparency is dominated by violet hues.
- Nose: Very intense aromas of spices (cinnamon, menthol and mint) with glints of vanilla, blended furthermore with touches of ripe fruit. It is clean and complex.
- Mouth: The attack is strong with tannins being especially noticed. It is then smooth in the mouth. Big and balanced, with the spices and red fruit returning on a very persistent finish.
- Gastronomy: Meat and game stews, cold meats and cured cheeses.
- Serving Temperature: 16 °C to 18 °C.
- Cork type: Natural.
- Packaging: 6 or 12 bottle case.
- Alcohol content: 14,5% Alc. by Vol.
- Awards: **Silver Medal Decanter UK 2019 (92 points)**  
**Silver Medal Decanter Asia 2018**  
**91 points James Suckling 2019**  
**90 points Tim Atkin 2019**



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