

## **PRADOREY CRIANZA, FINCA VALDELAYEGUA, VENDIMIA SELECCIONADA**

### **PRADOREY CRIANZA FINCA VALDELAYEGUA 2011:**

**- 91 Points GUIA PEÑIN 2015, Spain 2014**

**PRADOREY CRIANZA FINCA VALDELAYEGUA 2010: - 91 Points GUIA PEÑIN 2014, Spain 2013**

### **PRADOREY CRIANZA FINCA VALDELAYEGUA 2009:**

**- 91 Points WINE SPECTATOR, USA, July 2012**

**- 90 Points GUIA PEÑIN 2013, Spain 2012**

**AVAILABLE IN THESE FORMATS: 50 CL, 75 CL, 1,5 L, 3 L. y 5 L.**



### **CURRENT VINTAGE: 2011**

You will be surprised with the **special personality of this elegant, round and complex wine.**

**95% TEMPRANILLO, 3% Cabernet Sauvignon, 2% Merlot.**

### **ELABORATION**

Grape is macerated for a period of 21 days at 28°C. Once malolactic fermentation is completed wine stays for a year in American oak barrels (30%) from Missouri and Appalachians and Central Europe oak barrels (70%). A three months ageing period in French wooden cones from Nevers will complete the process. Subsequently wine rests bottled during 18 months.

### **WINE TASTING NOTES**

This wine has a cherry red color with intense deep-blue shades, and an intense and brilliant layer. It has high nose intensity with a predominance of red ripe fruit, and a sensation of sweetness contributed by oak barrels; tasty in mouth, with round tannins and pleasant freshness to the palate; tasty, velvety ending and with great concentration of fruit.

### **RECOMMENDATIONS**

As every great Ribera del Duero, this wine marries with traditional regional dishes such as roasted meats, hunting and red meats, however it also goes perfectly with some modern cuisine dishes.

Serving temperature: 17°C 19° C