



# SENDA DE LOS OLIVOS

## CRIANZA

### TECHNIQUE:

**Category:** Dry red wine.

**Denomination of Origin:** DO Ribera del Duero.

**Variety of grapes:** Tempranillo 100%.

**Vineyards:** Pesquera de Duero.

**Altitude:** 710 m a.s.l.

**Harvest:** Manual. 10Kg boxes.

**Elaboration:** Pre-fermentative cold maceration in refrigerated chamber at 41°F for 24 hours, partly of fermentation takes place in wooden vats and partly in stainless steel.

**Aged:** 12 months in new French oak barrels.

**Alcohol content:** 14,5% vol.

**Service temperature:** 57°- 60°F.

### TASTING NOTES:

**Appearance:** Intense cherry red.

**Nose:** Aromas and good balance of fruit and wood, vanilla tones mixed with ripe fruit, blackberries and wild berries. Hints of leather and licorice resulting from the blend of French oak and grape aromas.

**Palate:** Smooth texture, fills the palate with balanced flavors, fine tannins. Long and elegant finish and aftertaste.

**Food Pairing:** Meats, pasta dishes and spicy stews. Perfect with stews, barbecues, roast suckling lamb, roast suckling pig, red meat stews and poultry.

