

# VALSANZO

## Crianza



### VINEYARD

In the middle of Ribera del Duero, vines are between 30/40 years old. Soils of stones, sand and clay.

### WINEMAKING

Cold maceration takes place prior to the alcoholic fermentation for no less than 5 days.

The fermentation is catalysed by adding indigenous yeasts. After maceration for at least 21 days, the wine is racked into barrels of French and American oak.



*DO Ribera del Duero*



*100% Tinta fina*



*Aged for 12 months  
in 225l oak barrels.*



*14 % alc.*



*Ideal with roast  
lamb and with meat  
and stews*

### TASTING

Intense cherry red with ruby lila hues. Complex aromas of Very balsamic and elegant. Noble and pithy tannins, with great aging potential. Very prominent aftertaste and a surprising persistence.