C R I A N Z A

2 0 1 4

VINTAGE: 2014

ALCOHOL: 14.0 % Vol.

TOTAL ACIDITY: 5.4 grs/l (tartaric).

HARVEST DATE: 2nd week in October.

VARIETIES: 70% Tempranillo, 25% Garnacha and 5% Graciano.

OAK AGEING: 14 months in American oak barrels.

BOTTLED: December 2016.

Tasting features.
This wine has a beautiful garnet colour with clean and bright cherry tones. It has complex aromas with delicate notes to cherry well-integrated with the spicy and balsamic nuances due to its ageing in oak barrels. In the mouth it is well-balanced, fresh and well-rounded, and it has a long and smooth finish.

Food pairing.
Stewed legumes, roast and grilled red meat, game, sausages and cheeses.

Serving temperature.
16/18 ºC

Bodegas Valdemar

FINCA DEL Marquesado