



Valserrano Crianza

D.O.P. Valles de Benavente

Varieties

95% Tempranillo, 5% Mazuelo.

Type of wine

Red Crianza aged 18 months in American and French oak barrels.

Analytical Parameters

Alcohol: 14 %, Acidity: 5.20 gr/l, Sugars: 1.6 gr/l, Volatile Acidity: 0.64 gr/l, Free SO₂: 78 mg/l

Winemaking

Made from Tempranillo 90% and Mazuelo 10% grapes. Cold maceration and temperature-controlled fermentation to preserve as much as possible the fruity aromas of the grapes and achieve optimal color extraction. Aged 18 months in American and French oak barrels, followed by several months in tank to achieve a good blending before bottling.

Tasting Notes

Color: Deep cherry red, very lively with good density.

Nose: After a few seconds in the glass, subtle notes of cedar and cinnamon. Swirling the glass increases intensity with aromas of stone fruits like cherries, accompanied by elderflower and aromatic herbs such as laurel.

Palate: A “serious” wine with very silky tannins, full of flavors and memories of spices and aromatic herbs like boxwood and laurel... On the finish it is fresh and long with notes of dark chocolate and candied cherries.