



Oro de Castilla Crianza

D.O. Ribera de Duero

Varieties

100% Tempranillo.

Type of wine

Crianza red wine aged for 14 months in French and American oak barrels.

Analytical parameters

Alcohol: 14.6 %, Acidity: 4.6 g/l, Sugars: < 2 g/l, Volatile acidity: 0.39 g/l, Free SO₂: 13 mg/l

Winemaking

Pre-fermentative cold maceration of the grapes for two days. Fermentation with indigenous yeasts in open vats under temperature control. Five-day post-fermentation maceration, followed by immediate malolactic fermentation and racking.

Aged for 14 months in French (70%) and American (30%) oak barrels.

Tasting notes

Color: Very intense, bright cherry red

Nose: Intense aromas of black fruit (blackberry, plum, blueberry), with spicy nuances and light toasted notes from the oak. Background hints of ink and peat

Palate: Powerful volume with good persistence. Fruity, with smooth, well-integrated tannins and fresh acidity. Sweet oak notes with hints of charcoal and ink. Strongly marked by minerality.