

VIÑA SASTRE CRIANZA



Tasting note:

Location: Vineyards in La Horra (Burgos)

Altitude: Between 814 and 840 meters

Orography: Slopes on the river Duero

Type of soil: Calcareous clay

Type of climate: Continental

Grape types: 100% red from the country

Vineyard age: 20-30 years

Planting density: 2,500 feet per hectare

Type of pruning: Glass

Production per vine: 1500-2000 gr.

Irrigation: No

Cultivation: Craftsman, without addiction of mineral fertilizers, herbicides, pesticides and insecticides

Alcoholic strength: 14,5°

Aging: 13 months

Type of oak: French and American 33% new

Racking: Four Tasting

Tasting analysis:

This wine presents a bigarreau cherry color with garnet edges of high intensity. On the nose it is very powerful and complex, highlighting the maturity of the grape with aromas of black fruit and spicy tones (cinnamon, nutmeg, black pepper and some vanilla). In the mouth it is smooth and sweet, very fruity, with sensations of black fruit, fine toast and aromatic woods with a very long and complex finish. In short, it is a wine that expresses its origin very well.