

TECHNICAL SHEET

MALASENDA

MALASENDA CRIANZA



D.O. Ribera del Duero

Malasenda Crianza is a wine with the structure and character that it gives his long barrel aging. Powerful and fruity to the elegant time.

Grape variety: Tempranillo.

Vineyards: Vineyards located between 800 and 900 meters of altitude, away from the river Duero, with loamy-sandy and limestone soils.

Harvest: Mechanized.

Elaboration: Destemmed, crushed and vatted in tanks made of stainless steel where alcoholic fermentation takes place at controlled temperature. Maceration for 25 days. Later malolactic fermentation.

Aging: In second and third year French oak barrels (70%) and American (30%) for 14 months. Refined in bottle for a minimum of 12 months.

Alcohol: 14,5 % Vol.

Tasting notes: Intense cherry color with garnet rim. Intense aroma candied fruits, perfectly integrated sweet spices with a quality wood that makes it elegant. Very tasty on the palate, powerful and fruity, with ripe tannins.