



## SOLAR DE RANDEZ CRIANZA

### VARIETY

90 % Tempranillo and 10 % Graciano

### VINEYARD

#### Finca San Ángel and El Musco

- Village: Laguardia
- Year of plantation: 1996; 2000
- Altitude: 498 m; 556 m
- Exposure: South-East; East and South-East
- Soil: Silty clay with limestone

### AGEING SYSTEM

14 months in French oak barrels and, at least, 12 months in bottle.

### ELABORATION

Firstly, a pre-fermentative maceration takes place during 3 days. Then, the fermentation is done in tapered stainless-steel vats of 20.000 litres with light daily overpumpings. After finishing the primary fermentation, the maceration continues together with the skins for the next 5 days. Once the malolactic fermentation is completed, the wine is transferred into French oak barrels for the next 14 months. Afterwards, the wine is bottled, where it will spend a minimum of 12 months before entering the market.

### TASTING NOTES

- Visual notes: Dark purple cherry with a violet rim.
- Bouquet: Intense aromas of ripe black fruits accompanied by balsamic touches, with a spicy hint of coconut and liquorice.
- Taste: Ample, powerful, structured. The wood is very well integrated into the whole. Noble tannins, without peaks.
- Aftertaste: Long with a fruity character.

### ANALYTICAL DATA

Alcohol content: 14.0 %