

contempo Crianza 2013

STORY

Are you contempo? Contempo is defined as showing the latest style. Whereas the packaging will remain consistent over time, the style of the wine will continually adapt to the wandering palates of the youthful wine consumer.

VINIFICATION

The grapes were handpicked at the optimum stage of ripeness from from the second half of September throughout beginning of October 2013. Traditionally vinification, crush and de-stem, fermentation at 25-30°C and maceration time 15-20 days. Aging for 12 months in 50% French and 50% American oak barrels. The average age of the oak profile is 1-3 year old barrels. The average age of the vines if 20 years.

TASTING NOTES

Clear intense ruby red color with a garnet hue. Bold aromas of ripe plums, cherries and dried fruits such as prunes and figs combined with elegant toasted oak, sweet spices, cloves, vanilla and cedar. On the palate dry, full-bodied with firm but supple tannins, luscious fruit and a long finish. Pairs well with fish and chicken and lighter food fare.

ACCOLADES:

- ◆ **90 POINTS** - Just Wine Points
(*latest rating)
- ◆ **96 POINTS** - Just Wine Points



REGION:	D.O. Yecla, Spain
VARIETAL:	70% Monastrell 20% Cabernet Sauvignon 10% Syrah
VINTAGE:	2013
ACIDITY:	Balanced
ALCOHOL:	14%
PROCESS:	Aged 12 months in oak barrels. 50% French and 50% American Oak barrels 2-5 years old.

