



# Arrocal Crianza

TINTO FINO · 12 MONTHS OAK



## Pairing

Ideal to accompany stews of meat, tables of cheeses, fatty fish, foies and all the plates of legumes, rice and pasta.



14°C

VARIETY: 100% Tinto Fino. (Tempranillo)

AGE OF THE VINEYARD: 30 years.

ALTITUDE: 830 meters sea level.

SOILS: Clayey and sandy.

HARVEST: Manual in 16 Kg boxes and selection table.

AGING: 12 months.

ANUAL PRODUCTION: 30.000 Bottles.

## Color

It presents an intense ruby red color, with slightly violet tones that testify to its vividness. Bright, clean with a high layer.

## Aroma

It is an open and high aromatic intensity. In its bouquet, you can preserve black and forest fruits, blueberries, blackberries and plums, with spicy touches such as vanilla, nutmeg and cloves, perfectly assembled with the toasted and balsamic nuances of black licorice and scrub, derived from the combination of American and French oak barrels during its aging.

## Palate

Wine of entrance kind, light but with body. Harmonious and velvety feeling on the palate thanks to its sweet and friendly tannins, which provide structure and complexity.

