



CONVENTO OREJA Crianza 2014

TECHNICAL DATA

GRAPE VARIETY AND HARVEST

- Grape 100% tinta del país (tempranillo).
- Vinyards age between 18 years old.
- Unique vineyard of 5 hectares located at 900 meters of altitude

ELABORATION

- The elaboration of CONVENTO OREJA Crianza was made in 20.000 lts. stainless steel barrels with automatic control of temperature.
- Fermentation time: 6 days at 29 degrees.
- Maceration time: 30 days.
- Aged 12 months in French oak barrels with medium and low toast.
- Bottled: March 2016

TASTING NOTE

Color cherry red, good depth, clean and crystalline.

The nose is elegant and of a very good intensity. The aromas of red fruits (blueberries, raspberry) stand out along with the black fruit (blackberries). Pleasant fragrances of pastries and lightly toasted tones of noble woods. There are also balsamic touches and cocoa evocations.

In the mouth soft and round tannins are distinguished that contribute fineness and persistence in perfect balance with the acidity. Broad and good persistence.

