



# La Bella Fernanda 2011

<b>WINERY:</b>	LA CRUSSET
<b>WINE:</b>	LA BELLA FERNANDA
<b>LAUNCH:</b>	February 2013
<b>VINTAGE:</b>	2011
<b>VARIETY:</b>	White Tempranillo 100%
<b>ORIGIN:</b>	Oyón, Rioja Alavesa
<b>TOTAL PRODUCTION:</b>	9.000 liters.



## **WINE MAKING:**

La bella Fernanda is made in stainless still tanks of 3000 L at a controlled temperature of 13°C during the alcoholic fermentation which lasts 7 or 8 days. The wine is changed to new 225 L Martin barrels of the best american oak when it reaches a density of 1065 mg sugar/ Hl in order to end the last month of fermentation. When it reaches a density of 992 the wine will still be in the barrel during two more months to age. Which means that it is about 100 days in barrels before refining during 3 months in bottle before being launched to the market.