



Bodegas Peñafiel



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CRIANZA 2007

D.O.: RIBERA DEL DUERO – Spain

Grape varieties: 90% of Tinta Fina (Tempranillo) grapes, 7% Merlot and 3% Cabernet Sauvignon.

Harvest: Made manually and transported the grapes to the winery in 15 kg plastic boxes. Harvested in the third week of October.

Production: Receipt of grapes in the winery through the selection table, to be de-stemmed and squeezed before being batted.

Fermentation: At controlled temperature of around 30°C in stainless steel conical tanks.

Maceration: During 23 days.

Vintage: In French oak barrels during 18 months.

Clarification and Stabilization: Wine only filtered before bottling.

Bottled: March 2010.

Alcohol: 14 % Vol.

Cork: Natural, of 49 X 24.

Label: Original painting by Marc Jesús for Bodegas Peñafiel.

Tasting Notes: Red color, layer, clean and bright, with violet hues.

Nose broad and intense, which dominates the vintage notes, some light herbal nuances provided by the cabernet, which accompany the ripe fruit notes and even reminiscent of the compote.

The entry on the palate is powerful, round and somewhat warm. It's noted some astringency already tamed by the passage in the bottle. But that gives the wine a good persistence.

Service Temperature: 14 – 16 ° C