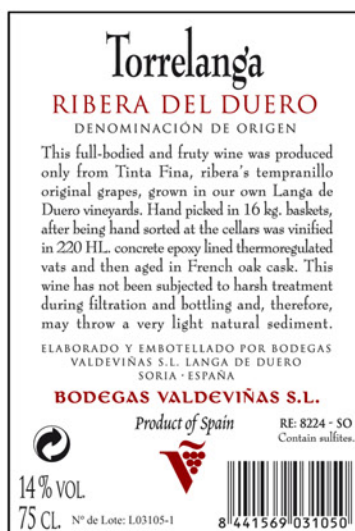
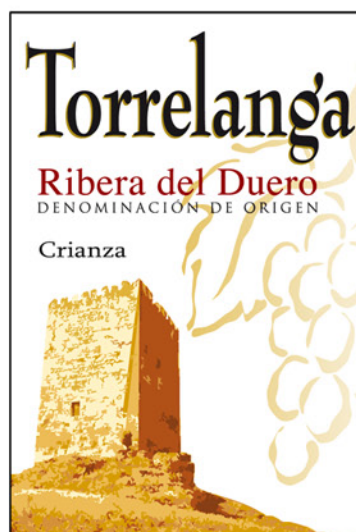


Torrelanga *crianza*



100% tempranillo grapes from our own vineyards at an altitude of 840 m. Harvest took place between the 1st and 12th of October at an average temperature of 15-18°C. Alcoholic fermentation in concrete temperature-controlled tanks. Aged in French oak.

The vintage had an average climatology in terms of temperature and rainfall. The temperature difference between day and night was the usual in this area.

A clean and shiny wine with a red intense colour. In the nose it is intense and fruity with a great complexity.

It is tasty, long, sweet and round. An elegant wine that stands out for its precise bouquet.