

DON DIEGO ESCOLANO

CRIANZA 2012

Appellation: DOP Cariñena

Varietals: 50% Garnacha, 50% Tempranillo

Winemaking: Each variety is harvested separately by hand, at the optimal maturation point, during September. Grapes are destemmed and put in stainless steel deposits to carry out the alcoholic fermentation at a controlled temperature of 26° C during 10 days to get the expression of their varietal character. Once finished, the wine coming from the bleeding-out process carry out the malolactic fermentation and then, it is put in barrels made of French and American oak during 6 months. Then, it is bottled according to the most strict hygienic conditions and remain in bottle during the aging process.

Vineyards: Selected non-irrigated parcels grown in vase at an average of 650 m height.

Aging: 6 months in American and French oak barrel.

Tasting notes: Deep maroon red layer. Mature fruit aromas well assembled with the vanilla and spicy tones acquired during the aging in oak barrels. Full bodied and well-structured wine. With soft tannins and persistent in mouth.

Serving Suggestions: Serve at 16-18°C combined with roasted and grilled red meat, wild meat (buck, beef) wild meat (deer, wild boar, roe deer), stewed meat, foie-gras and cured cheese, poultry and fish with very elaborated sauces.

Technical Information:

Alcohol: 13.5 % Vol

Total Acidity: 5,2 gr./l

Awards:

Vintage 2012. Silver Medal. Mundus Vini 2015

Vintage 2010. Gold Medal. Mundus Vini 2013

Vintage 2010. Commended. International Wine Challenge 2013

