

VALSERRANO CRIANZA 2014

Comments:

The 2014 Vintage was blessed with fine climate conditions throughout the vegetative cycle, which meant that it was possible to make wines well suited to cask-ageing in order to become a Crianza, Reserva or Gran Reserva. Overall, it was a GOOD VINTAGE in both quantity and quality.

Vinification & Ageing:

Made from 90% Tempranillo and 10% Mazuelo grapes.

Cold maceration and fermentation at a controlled temperature to preserve the fruity grape aromas as much as possible and obtain the ideal extraction of color.

Aged for 16 months in American- and French-oak casks, followed by a few months stored in the vat so that the wines would be well blended together before bottling.

Tasting notes:

- **COLOUR:** Clear, black cherry color with medium robe and little sign of evolution.
- **AROMAS:** Intense, liqueur nuances (cherry liqueur), fruit compote, nutmeg, red pepper and reminders of liquorice and vanilla.
- **MOUTH:** A juicy, smooth attack with well-polished tannins and liqueur flavours with reminders of nutmeg and red pepper. In the retro nasal phase it is long, pleasant and subtle, leaving a nice rounded sensation.

