

# Dominio de la Abadesa



## CRIANZA



**VARIETAL:** 100% Tempranillo

**WINEMAKING:**

Displaying a beautiful balance of oak and fruit, our Dominio de la Abadesa Crianza is the quintessential embodiment of our Ribera del Duero properties.

This wine is made from grapes selected from our best parcels of land, comprised of mineral soils located at altitudes of 800 meters. Due to their height, these vineyards experience high diurnal shifts between day and night during the summer, which allow for the slow, even ripening of grapes, contributing to their high concentration of both color and tannin.

Our Crianza ages for 16 months in French (60%) and American (40%) oak barrels. During this process, the wine is kept in carefully monitored conditions with low light and controlled humidity. Midway through its aging process, the wine is racked and returned to the barrel.

**ALCOHOL:** 14 % Alc. by Vol.

**AGEING:**

The wine ages for 16 months in American and French oak barrels, followed by another 10 months of aging in bottle.

**TASTING NOTES:**

The wine is a red cherry color tinted with violet hues.

On the nose, the wine exhibits intense and complex aromas of mature black fruits, cocoa, and balsamic vinegar.

On the palate, the wine is round with an expressive and powerful finish.

Ribera del Duero  
DENOMINACIÓN DE ORIGEN