

Conde de Siruela Crianza 2017



Type

Red wine Crianza

Designation of Origin

D.O. Ribera de Duero

Grape varieties

100% Tinto Fino (Tempranillo)

Winemaking

Pre-fermentation maceration in cold at 8°C, then fermentation is traditionally made in stainless steel vats of 35,000 litres and wood vats of 15.000 litres capacity. Temperature controlled fermentation at 27-29 °C. Subsequently it is run-off and left a while to settling before barrels are filled.

Barrel aging

Wine ages between 12 and 14 months, being racked every 3 or 6 months.

Bottling aging

Bottles remain a minimum of 12 months before being marketed. They are kept lying down on metallic scantling in an underground facility where temperature never exceeds 16 °C

Barrel type 80% American and 20% French.

Alcohol content 13,5% - 14,5% Vol.



2017 & 2016
Gold Germany



2016 - 91 Pts USA



2015 - 92 Pts USA

2009 - 91 Pts



2014 - Silver Spain



2010- Gold Belgium



2006 - Gold Spain



2005 - Trophy Decanter UK

Conde de Siruela

Wine-tasting card

Colour

Ruby red, clean with high medium layer

Aroma

A clean, powerful, and complex wine with elegant aromas characteristic of ageing. Lingering fruity fragrances and resinous nuances

Mouth

Full-bodied, well balanced, overall highly harmonious. Long-lingering full taste. Produces complex, elegant sensations at the back of the nose, along with nuances characteristic of ageing and fruity flavours.

Recommended for

Meats, roasts and cheeses

Serving temperature

16 - 18 °C



Frutos Villar
BODEGAS