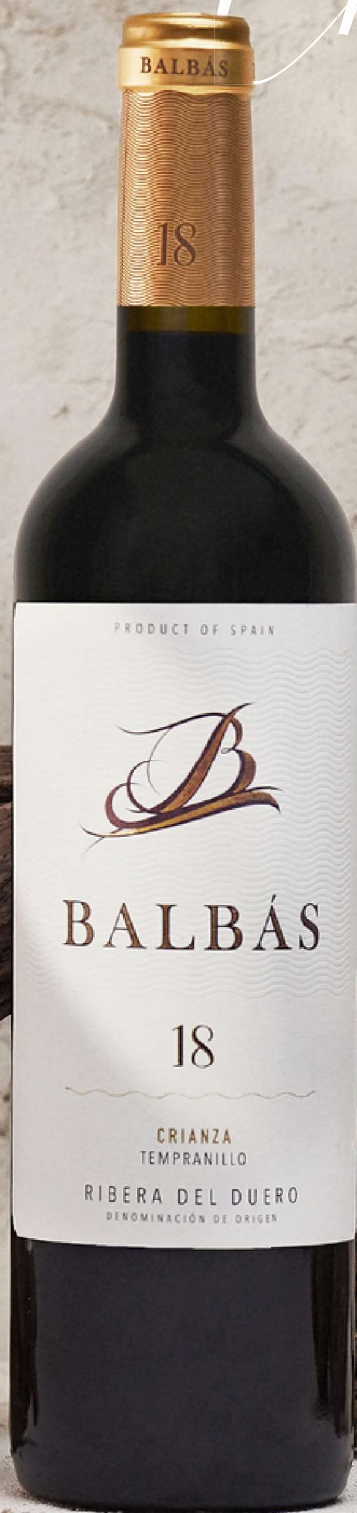


Crianza 2020
BODEGAS BALBÁS





TECHNICAL *Details*

14,5 % | 5,5 gr/L | PH 3,52

COUNTRY	Spain
D.O	Ribera del Duero
CC.AA	Castilla - León
REGION	La Horra (Burgos)
CURRENT	All vineyards owned
VINYEAR	2020
AGING	18 months in French oak barrels
GRAPE	100% Tinto fino or Tempranillo
SOIL	Clay loam and sandy loam with important differences between farms
ALTITUDE	830 - 880 meters
HARVEST	Held from September 16 to October 10, 2020. October 10, 2020. Manual with field selection
WINE	Fresh and light

B Crianza 2020 BODEGAS BALBÁS

Crianza by Bodegas Balbas is a wine made in the style of the Ribera del Duero that comes from vineyards in which the terroir is respected and the harvest is done manually in plots of La Horra. Terroirs that define the typicity of the red wines produced at Balbas.

TASTING *Notes*

COLOR	Intense red.
NOSE	It presents ripe fruit, fresh and with spicy notes. Its balanced acidity gives it a fresh and very pleasant finish.
TASTE	Persistent, with a silky, unctuous and light body. It is fruity and fresh. Its balanced acidity gives it a very pleasantly fresh finish. It is a smooth wine with a delicate and sweet tannin.

THE *Vineyards* & THE *Winemaking*

The 2020 vintage is characterized by a late harvest due to the search for the ideal ripening of the grapes, influenced by the weather in the last days of veraison.

Hand-harvested grapes from our own vineyards in the heart of the Ribera del Duero where we prioritize respect and integration of the vineyard within the landscape and fauna to integrate into the ecosystem. The vineyards are more than 30 years old with poor soils of sand and clay with some fragments of stones.

This wine is the result of aging in French oak barrels and subsequent bottle aging, with fermentation using only the indigenous yeast of the grapes.

THE *Pairing*

Ideal for pairing with red meats and stews in sauce.

