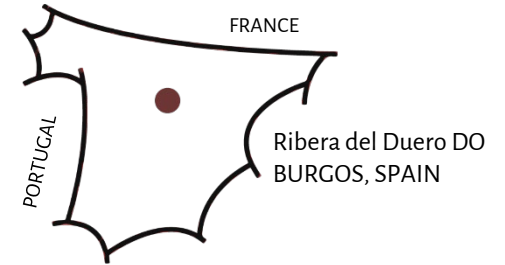




# CRUDABENDITA GRAN RESERVA



## GRAPE VARIETY

Tempranillo

## VINEYARD

**Age:** +75

**Soil:** Clay-calcareous

**Altitude (m):** 800-950

## ANALYTICS

**Alcohol Content:** 15%

## VINIFICATION

Grapes for Crudabendita were handpicked from clay-calcareous soils and kept under 50°F to enhance polyphenol and aroma extraction. Hand-selected grains were refined using an optical laser for perfect berry selection. During fermentation, lees contacted the skins and were gently removed with a patented batonnage system, ensuring no damage. During this process the temperature never went up to 80.6°F.

## AGING

Aged exclusively in natural oak, Crudabendita spent the first 13 months in 225L new French oak barrels, followed by another 25 months in 225L second-year American oak barrels, totaling 38 months in oak. The wine is completed by being bottled and aged for at least 2 years before release.

## TASTING NOTES

Deep ruby. Bright, clean and full red. Explosive aromas of crushed raspberry, lavender, rosemary, violet, smoke and coffee. With uncanny rounded, Crudabendita fills the mouth leaving an impression of velvet red berries and minerals. Finishes extremely long and magically fresh.

## PAIRING

Impressive, serious and velvety in the mouth, Crudabendita is a dream to pair with Salted pork, Iberic Bellota Jamon, Filet mignon, Roasted lamb or beef wellington.

## LOGISTICS

### Shipper 6 bottles

L:	W:	H:	Wt:	WMF Pallet:	Wt Pallet:
30,5 cm	24,5 cm	15,6 cm	7,5 Kg	120 cs	930 Kg