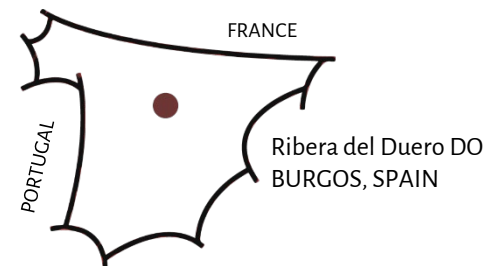




CRUDABENDITA RESERVA



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 only in natural oak, Crudabendita is made inside 225L new French oak barrels for the first 9 months followed by another 13 months 225L 2nd-year American oak barrels. This made a total period of 22 months in oak. The wine is completed being bottled at least 15 months before to be released.

TASTING NOTES

Rich and complex profile, featuring spicy aromas, toasted and balsamic nuances, along with notes of cocoa, coffee, and licorice.

PAIRING

Delightful with slow-cooked braised beef short rib, or even dark chocolate with sea salt.

LOGISTICS

Shipper 6 bottles

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