



CRUDABENDITA RESERVA

2020

López-Alonso



Ribera del Duero DO



GRAPE VARIETY

100% Tempranillo.

ALCOHOL %

15.0%

TERROIR

Age: 60-75 years old.

Soil: Clay-limestone and sandy with gravel.

Altitude (m): 800-900.

Sustainable farming.

Harvested by hand.

VINIFICATION

Crudabendita Crianza is elaborated with 100% Tempranillo grapes from ancient and exquisitely cultivated vineyards located at one of the highest altitude in the Ribera del Duero. Grapes were handpicked from clean and clay-calcareous soils and grain selection was made by hand also by aseleective optical laser to get an immaculate finish: just the berry. A batonnage international patented system from the house is usted unique, to not damage that exquisitely selected grape.

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

PAIRING

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

TASTING NOTES

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

RATINGS HISTORY

90

James Suckling

2021

LOGISTICS

6 pack	30,5 x 24,5 x 15,6 cm	7,5 Kg
12 paci	32 x 24 x 30 cm	16,4 Kg

VMF	120 cs 6	103cm	930Kg
	60 cs 12	175cm	984Kg
EUR	90 cs 6	103cm	675Kg
	50 cs 12	175cm	820Kg