



CRUDABENDITA GRAN RESERVA

2018

López-Alonso



Ribera del Duero DO



GRAPE VARIETY

100% Tempranillo.

ALCOHOL %

15.0%

TERROIR

Age: More than 70 years old.

Soil: Clay-limestone and sandy with gravel.

Altitude (m): 800-900.

Sustainable farming.

Harvested by hand.

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

PAIRING

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

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.

RATINGS HISTORY

93

Wine Enthusiast

2018

LOGISTICS

6 pack	30,5 x 24,5 x 15,6 cm		7,5 Kg
12 pack	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