



CRUDABENDITA GRAN RESERVA 2020

LÓPEZ-ALONSO



COUNTRY Spain

GRAPE VARIETY

100% Tempranillo.

ALC. % 15

VINEYARDS

Age: More than 70 years old.

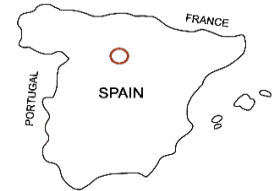
Soil: Clay-limestone and sandy with gravel.

Altitude (m): 800-900.

Sustainable farming.

Harvested by hand.

Sustainable farming. Harvested by hand.



APPELLATION

Ribera del Duero DO

ELABORATION

Grapes for Crudabendita were handpicked from clay-calcareous soils and kept below 50°F to enhance polyphenols and aroma. Berries were optically selected. Fermentation used lees contact with skins and gentle removal via patented bâtonnage; temperature never exceeded 80.6°F. Aged 13 months in new French oak (225L) then 25 months in second-year American oak (225L), totaling 38 months. Bottled and aged at least 2 years before release.

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.

TASTING NOTES

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

RATINGS

•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 Kg

VMF
140 cs 6 | 1100Kg |
175cm
70 cs 12 | 1120Kg |
175cm

EUROPALLET
120 cs 6 | 900Kg |
175cm
60 cs 12 | 960Kg |
175cm