

**CRUDABENDITA RESERVA 2021**  
LÓPEZ-ALONSO



**COUNTRY** Spain

**GRAPE VARIETY**  
100% Tempranillo.

**ALC. %** 15

**VINEYARDS**

Age: 60-75 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**

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

**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**

•93 Wine Enthusiast , 2021  
•90 James Suckling , 2021, 2020

**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