

## Crianza 2016

A dry winter was followed by a very rainy spring, giving the land water to store that was much needed during an extremely dry summer. Cool temperatures during spring delayed bud break, which meant that the vegetative cycle started late. The delay was offset by high temperatures in July and August. The quality of the grapes was extraordinary as a result of perfect weather conditions and the excellent health of the vineyards. Wines from this vintage have considerable volume, a good capacity to stand the test of time, and have a roundness and outstanding tannin. This vintage is reminiscent of the late 80s and early 90s.

## CONSERVATION AND PREFERRED CONSUMPTION

Average yield per hectare: 4,500 kg. Production: 250,000 bottles of 75 cl and 5,000 magnums Bottling date: July 2018 Alcohol content: 14%

## AWARDS:

Guía Gourmets

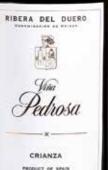
Guía Peñin

Robert Parker

points

95 points

92<sup>\*</sup> points





SAS HNOS. PEREZ PASCUAS. S.L.