



# TALAIA Crianza 2013



## VARIETY

100% Tempranillo

## DESIGNATION OF ORIGIN

Ribera del Duero

## PRODUCTION

13,950 bottles

## WINE MAKER

Ernesto Peña

## PRODUCTION AREA. CHARACTERISTICS OF THE VINEYARDS

- Moradillo de Roa: 30+ year-old vineyard of Tinto Fino, high-altitude wasteland vineyards with complex grapes with good acidity.
- La Horra: 20-year-old vineyard, medium altitude and deep soil bed.
- Nava de Roa: 15-year-old vineyard, with warm soils, early ripening and good aromas. SW orientation.
- Gumiel de Izán: 20-to-25-year-old vineyard, located high up, with fine, subtle and aromatic grapes. SW orientation.

*Treated with absolute respect for the environment.*

## SOIL TYPE

Calcareous clay with a gravelly permeable soil bed.

## RATINGS AWARDS

2012 vintage

94 points, *Guía Gourmets*



91 points, *Wine Enthusiast*



Gold Medal *Vinduro-Vindouro Awards*



2013 vintage

92 points, *Guía Gourmets*



## PRODUCTION

- Preferably cold maceration
- Alcoholic fermentation in stainless steel tanks
- Malolactic fermentation in barrels and stainless steel (50/50)
- Twelve months in French and American oak barrels (65/35)
- Bottled on 02 September 2015

## HARVEST

18, 19, 20 and 23 October 2013

## OUTPUT

Averages of 4,850 kg/ha

## ANALYTICAL PARAMETERS

- Alcoholic strength: 13.90% by vol
- pH: 3.81.
- Total acidity: 5.40 g/l

## TASTING NOTE:

### VISUAL:

**Colour:** Deep cherry-garnet with purple tones.

**Robe:** Very high, bright and brilliant. Legs: High, dense and slow drop.

### OLFACTORY:

**Aromas:** Delicate and complex nose. Predomination of ripe black fruit (prunes and blueberries) and red fruit confit, with mineral (flint), basalmic/garrigue (thyme, rosemary), sweet spices (cloves with a hint of black pepper) and hints of After-Eight.

**Intensity:** Good initial intensity that increases as the wine becomes more oxygenated.

### TASTE:

**Mouth:** Fresh and stimulating, good from attack to finish, balanced palate, with hints of fresh tart fruits (redcurrant) and the aromas in the nose.

**Aftertaste:** It has an intense aromatic aftertaste that lasts long in the mouth.

## PAIRING

Red meat, game, pulses, mushrooms, aged cheeses and mild cured sausages.

## CONSERVATION AND SERVICE

- Potential storage from three to 10 years, depending on conservation
- Serving temperature; between 14-17 °C
- We recommend opening the bottle one-half hour before enjoying it



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**Bodega CRAYÓN**

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