



SAN ISIDRO CRIANZA

DESCRIPTION

Red Oaked wine, 100 % Monastrell, 14 % ABV

ELABORATION

San Isidro Crianza is elaborated from Monastrell grapes which are carefully selected at the arrival to the winery. Vinification process starts with the maceration phase, taking around eight days, in order to extract grape's color and aromas. After that, solid parts are taken apart from the must and fermentation finishes at controlled temperature in stainless steel tanks. The wine is keeping in American oak barrels of 220 Liters each during 6 months.

TASTING NOTES

Red cherry elegant color with medium-high intensity. Dark fruits, blackberry and spices aroma in the nose. Full-bodied, round, with a touch of oak, sweet tones and well balanced.

GOURMET NOTES

All kind of meats and red fish, seafood, pastas, stews and roast meats.

SERVICE TEMPERATURE

14-16° C

AWARDS

Commended Austrian Wine Challenge 2014
Gold Medal Austrian Wine Challenge 2015