



MARQUÉS DEL SILVO

CRIANZA



GRAPE VARIETY

Tempranillo, Graciano, Garnacha



VINEYARD

Age: +40

Soil: Clayey-calcareous soils, poor in organic matter.

Altitude (m): 550-700



ANALYTICS

Alcohol Content: 13,5%



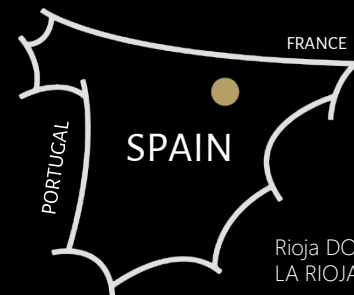
VINIFICATION

Fermented at controlled temperature in stainless steel tanks. Clarified, filtered and transferred to the barrel, where it remains at least 12 months and another 12 months in deposit before bottling.

AGING



Aged in French and American oak barrels medium toast during 12 months+12 months in bottle before release.



LOPEZ - ALONSO
ALTA VITICULTURA

Rioja DOCa
LA RIOJA, SPAIN



TASTING NOTES

Clean, delicate and refined nose, aromas of currants, blackberries, nutmeg and white-truffle undertones with great notes of vanillas and cacaos. It has a silky palate with sophisticated tannins and good freshness that gives it a sense of great harmony, structure and complexity.



PAIRING

Perfect pairing with roasted lamb, grilled chicken, manchego cheese, pork, beef, pastrami, barbecue.



LOGISTICS

Shipper 12 bottles

L:	W:	H:	Wt:	WMF Pallet:	Wt Pallet:
32 cm	23,8 cm	31cm	14.3 Kg	70 cs	1001 Kg

Shipper 6 bottles

L:	W:	H:	Wt:	Europallet:	Wt pallet:
24 cm	16 cm	31 cm	7,2 Kg	125 cs	900 Kg