

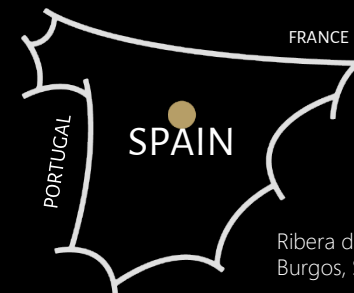


CRUDABENDITA

GRAN RESERVA



Vntg 2018



LOPEZ - ALONSO
ALTA VITICULTURA

Ribera del Duero DO
Burgos, SPAIN



GRAPE VARIETY

100% Tempranillo



VINEYARD

Age: +75 bush vines
Soil: Clayey-calcareous soils.
Altitude (m): 800-900



ANALYTICS

Alcohol Content: 15%



VINIFICATION

Grapes for Crudabendita were handpicked from clay-calcareous soils and kept under 50°F to enhance polyphenol and aroma extraction. Hand-selected grains were refined using an optical laser for perfect berry selection. During fermentation, lees contacted the skins and were gently removed with a patented batonnage system, ensuring no damage. The fermentation temperature never exceeded 80.6°F.

AGING



Aged 38 months in French and American oak barrels, followed by at least 2 years in bottle before release.



TASTING NOTES

Deep ruby. Bright, clean and full red. Explosive aromas of crushed raspberry, lavender, rosemary, violet, smoke and coffee. With uncanny rounded, Fills the mouth leaving an impression of velvet red berries and minerals. Finishes extremely long and magically fresh.



PAIRING

Impressive, serious and velvety in the mouth, Crudabendita is a dream to pair with Saltedpork, Iberic Bellota Jamon, Filet mignon, Roasted lamb or beef wellington.



LOGISTICS

Shipper 12 bottles

L:	W:	H:	Wt:	WMF Pallet:	Wt Pallet:
32 cm	24 cm	30,3 cm	16 Kg	70 cs	1120 Kg

Shipper 6 bottles

L:	W:	H:	Wt:	Europallet:	Wt pallet:
30,5 cm	24,5 cm	15,6 cm	7,5 Kg	120 cs	900 Kg