



# EL VÍNCULO CRIANZA 2016

WINERY: **El Vínculo**  
 LABEL: **El Vínculo Crianza**  
 ALCOHOL CONTENT: **14% vol**  
 VARIETY: **100% Tempranillo**



## TASTING

**APPEARANCE:** Garnet with a ruby edge, clear and bright.

**NOSE:** Elegant on the nose, with ripe black fruits such as plums, cherries and dark morello cherries standing out. Notes of vanilla, roasted dried nuts, coffee and a balsamic touch.

**PALATE:** Pleasant entry and unctuous to the palate. With mature tannins and a persistent finish of balsamic and spicy liquorice.

**SERVING TEMPERATURE:** 12º- 14º C

**CONSUMPTION:** Optimal from the moment of purchase. It is advisable to decant the wine 30 minutes before serving as there may be sediments that do not affect the quality of the wine, as a result of its natural production process.

**PAIRING:** Grilled red meat, small game birds and ground game, such as partridge and hare.



## VINEYARD AND CULTIVATION

**DESCRIPTION:** Situated at an altitude of between 750 and 650 metres on semi-flat land sloping north to south and south facing.

**SURFACE AREA:** 52 Hectares.

**AGE:** Average of 50 years.

**SOIL:** A mix of sand and clay throughout the land.

**CLIMATE/HARVESTING:** 2016 started out with a dry winter which was warmer than usual. Spring was colder and wetter than usual, particularly March and April, which coincided with the bud break, favouring the early stages of the vines' growth. Summer—which was hotter and drier than usual and with a particularly intense heat wave from late August to early September—led to a decrease in the size of the berries and a delay in ripening as well as harvesting. There was no rain during the ripening and harvesting period, which is why the sanitary quality of the grapes was very satisfactory.

**VINIFICATION:** De-stemming and subsequent fermentation in stainless steel tanks.

**AGEING:** Aged 18 months in American oak barrels and 6 months in the bottle.