



EL VÍNCULO CRIANZA 2017



WINERY: **El Vínculo**
 LABEL: **El Vínculo Crianza**
 ALCOHOL CONTENT: **15,5% vol**
 VARIETY: **100% Tempranillo**



TASTING

COLOUR: A garnet colour with a ruby rim. Clean and bright.
NOSE: Deep aromas of black fruits mingling with notes of liquorice. Sweet vanilla hints come through with notes of roasted coffee beans, brought by the wine's stay in American oak barrels.
PALATE: Fruity on the entry to the palate with black fruits coming to the fore followed by notes of roasted coffee beans and liquorice. Good volume on the palate underpinned by sufficient tannins and acidity to give the palate power and good length of flavour.
SERVING TEMPERATURE: 12°C to 14°C
BEST CONSUMED BY: This wine will offer optimal enjoyment as from its time of purchase.
FOOD PAIRINGS: Great with soups or pulses as well as game, such as hare or rabbit.



VINEYARD AND WINEMAKING

GEOGRAPHICAL SITUATION: Located at an altitude of 650 to 750 metres in semi-open plain landscape descending north to south with a southern exposure.
SURFACE AREA: 52 hectares (128 acres)
AVERAGE AGE OF VINES: 50 years
SOIL-TYPE: A mix of sand and clay throughout the whole of the vineyard.
CLIMATE AND HARVEST: The winter began with low temperatures; however, as from February a weather pattern set in which would continue throughout the rest of the year: spring temperatures well above average, spells of extreme heat in summer and a very warm autumn. As for rainfall, this was a very dry year, with around half of the average precipitation. These mild conditions led to a very early bud-break, while subsequent vine vegetation growth was sluggish because of the low water reserves in the soils. This resulted in vines with few bunches that were small in size, as were the berries. This consequently had a positive influence on the ripening process. The vine cycle continued well ahead of schedule and led to a very early harvest which produced a small crop that was ranked as excellent in quality.
VINIFICATION: De-stemming of the bunches followed by fermentation in stainless steel vats.
AGEING: The wine was aged 18 months in American oak barrels, then 6 months in bottle.