



# EL VÍNCULO ALEJAIRÉN CRIANZA 2017

WINERY: **El Vínculo**  
 BRAND: **Alejairén Crianza**  
 ALCOHOL CONTENT: **14% vol**  
 VARIETY: **100% Airén**



From the El Vínculo winery, where Familia Fernández Rivera produces his excellent wines from La Mancha. After travelling through this well-known wine-growing region he found the best Tempranillo vines in the area. After consolidating the production of Red wines, the winery began producing a white wine grapes brought from the Paraje la Golosa estate. A white that has the soul of a red, fermented over 24 months in French oak barrels, symbolising the coming together of Alejandro and the Airén white grape that is native to La Mancha.



## TASTING

**APPEARANCE:** Golden, limpid and vibrant.

**NOSE:** Intense, balsamic and very aromatic. Denoting spice notes over the aroma of ripe fruit exhibiting.

**PALATE:** Dense, buttery and long. A perfect balance between fruit and wood, which makes this wine an unconventional and distinct white. Fresh on the palate with a long aftertaste with fruity notes.

**SERVING TEMPERATURE:** From 12º C.

**CONSUMPTION:** Ready to drink from time of purchase. Due to its production method, it can be left to age further in the bottle.

**FOOD PAIRING:** Perfect for accompanying first course, such as Iberian ham, foie and pairs well with rice and pasta dishes, main course fishes and even as a dessert.



## VINEYARD AND WINEMAKING

**DESCRIPTION:** Situated at an altitude of between 750 and 650 metres on semi-flat, south-facing terrain, descending from north to south. Grape from Paraje la Golosa, one of the best terrains of the region for the quality of its grapes.

**SURFACE AREA:** 6 hectares.

**AGE:** Average of 90 years.

**SOIL:** Mix of sandy and clay soil.

**CLIMATE:** Warmer year than usual. The first frost did not arrive until November and December causing the winter temperatures to be higher than normal. The spring began with cooler temperatures than usual, but the budding cycle proceeded as normal. The average temperature from June was high.

**VINIFICATION:** De-stemming and crushing for fermentation in stainless steel tanks to produce natural wines.

**AGEING:** 18 months in French oak barrels and 6 months in bottle.