

# CR GOLD 5

Crápula y Lanena



<b>COUNTRY</b>	Spain
<b>APELLATION</b>	Jumilla DOP
<b>VARIETY</b>	Monastrell and Syrah
<b>AGE OF VINES</b>	30-50
<b>FARMING</b>	Practicing organic. Hand Harvested
<b>SOIL</b>	Sandy clay limestone
<b>ALTITUDE</b>	800 meters
<b>VINIFICATION</b>	Fermented in stainless steel tanks
<b>AGING</b>	5 months in a combination of neutral 330 liters French and American oak barrels
<b>ALCOHOL</b>	14,10%
<b>PAIRING</b>	Grilled red meats like beef and lamb, wild boar chops or venison. Rich hearty stews, grilled or roasted pork tenderloin, pork chops and tandoori chicken or veal.

## TASTING NOTES

Powerful blackberry aromas are matched by creamy oak. This Monastrell-Syrah blend is a driller, with strong tannins and more than enough body weight. Oaky flavors of dark-berry fruits and black plums finish with vanilla and lactic notes. This is rock solid from head to toe.

## RATINGS HISTORY

Gold Medal Berliner Wine Trophy, vntg 2019.

91 James Suckling, vntg 2017.

90 Decanter, vntg 2017.

92 Wine Enthusiast, vntg 2013.



## LOGISTICS

Shipper: 12 bottles

L:	W:	H:	Wt:
12,52 In	9,37 In	11,85 In	16 Kg

Pallet: 56 cases x 12 bottles

L:	W:	H:	Wt:
39,37 In	47,25 In	55 In	916 Kg