

CRUDABENDITA CRIANZA 2022

LÓPEZ-ALONSO



COUNTRY Spain

GRAPE VARIETY

100% Tempranillo.

ALC. % 15%

VINEYARDS

Age: Ancient and exquisitely cultivated vineyards located at one of the highest altitude in the Ribera del Duero.

Soil: Grapes were handpicked from clean and clay-calcareous soils
Altitude (m): 800-900.

ELABORATION

The grapes are hand-selected, followed by a selective optical laser sorting system to achieve impeccable selection: only the finest fruit. During alcoholic fermentation, the lees remained in contact with the skins and were stirred using a patented bâtonnage system. Aged minimum for a period of 2 years using French and American natural oak barrels.

PAIRING

Perfect for game and red meats, roasted vegetables and meats, lamb chops, foie gras, mature cheese.

TASTING NOTES

Ruby red with purple hues and pronounced tears. Deep nose of dairy, vanilla and leather, integrated with refined oak. Glyceric, smooth and opulent palate with balanced acidity. Fleshy, persistent finish, surprising tannins and hints of toast and dried fruit.

RATINGS

•90 James Suckling , 2022

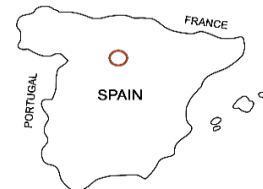
LOGISTICS

6 PACK
30,5 x 24,5 x 15,6
cm |
7,5 Kg

12 PACK
32 x 24 x 30 cm |
16,4 Kg

VMF
140 cs 6 | 1100Kg
| 175cm
70 cs 12 | 1120Kg
| 175cm

EUROPALLET
120 cs 6 | 900Kg |
175cm
60 cs 12 | 960Kg |
175cm



APELLATION

Ribera del Duero DO