MISA & CUVÉE

CRUDABENDITA CRIANZA 2022

LÓPEZ -ALONSO



COUNTRY Spain

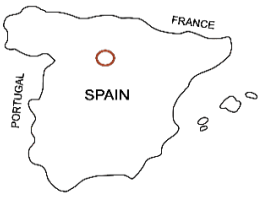
GRAPE VARIETY

100% Tempranillo.

ALC. % 15%

VINEYARDS

Age: Age: 60-75 years old.
Soil: Clay-limestone and sandy with gravel.
Altitude (m): 800-900.
Sustainable farming.
Harvested by hand.



APPELLATION

Ribera del Duero DO

ELABORATION

Crudabendita Crianza is crafted from 100% Tempranillo grapes sourced from ancient high-altitude vineyards in Ribera del Duero. Grapes are hand-harvested and selected manually and by optical laser to ensure only the finest fruit. Fermentation uses a patented bâtonnage system. Aged 18 months in new 225L French and American oak barrels, followed by at least 12 months in bottle before release.

PAIRING

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

TASTING NOTES

Ruby red with purple hues. Deep aromas of dairy, vanilla and leather blend with elegant oak notes. Smooth and opulent on the palate, with balanced acidity, firm tannins and hints of toast and dried fruits that evolve beautifully with bottle aging.

RATINGS

•90 James Suckling 2022

LOGISTICS

6 PACK	12 PACK	VMF	EUROPALLET
30,5 x 24,5 x 15,6 cm | 7,5 Kg	32 x 24 x 30 cm | 16,4 Kg	140 cs 6 | 1100Kg | 175cm 70 cs 12 | 1120Kg | 175cm	120 cs 6 | 900Kg | 175cm 60 cs 12 | 960Kg | 175cm