



Príncipe de Viana



Crianza

VINTAGE: 2019

VARIETIES:

Tempranillo, Merlot and Cabernet Sauvignon

Príncipe de Viana Crianza is our best selling wine, a red wine that is right on every occasion and can always take a place on your dining table.

VINEYARDS:

From different Tempranillo, Cabernet Sauvignon, and Merlot vineyards which were carefully selected, with different types of limestone soils, among which are sandy-loamy, silty-loamy and clayey-loamy structures, all with excellent drainage and abundant boulders of limestone loams. This perfect drainage allows the monitoring of hydric stress more accurately which helps to improve grape concentration and ripeness. Príncipe de Viana's vineyards use the most sophisticated monitoring and R&D technology, which allows for a constant improvement of the quality of the grapes and the wines.

WINEMAKING AND AGEING:

Pre-fermentation maceration for 24 hours at 8° C to obtain a good aromatic extraction. Alcoholic fermentation at 27°C with selected yeasts, with a period of 18 days to obtain a good concentration. For this wine, only the bleeding (drop by drop) wine is used. Ageing for 12 months in small oak barrels, 80% American and 20% French.



Deep ruby red colour.



Fruit aromas like cassis, ripe black cherries and figs with hints of vanilla, coconut, cocoa and cinnamon from the barrel ageing.



Balanced on the palate, with a good structure and a supple fruit finish which lingers on thanks to very round tannins.



Cold meats, Pulses, White and red meats, Game
Semi-cured and cured cheeses
Recommended service temperature: 18°C