



PENINGLES CRIANZA

Viñas Viejas

D. O. RIBERA DEL DUERO



Location:	Quintana del Pidio (Burgos) - Spain
Age of vines:	Traditional low vine plantation with over 60 years
Yield:	4.500 Kg/Ha
Plantation system:	Head-pruned vines, with some planted at an altitude of more than 800 meters. This offers advantages to the vineyard the offers the wines with extra freshness and elegance. The vineyards in Highlands, with longer maturation cycles, are the exponents of the highest quality in Ribera del Duero
Soils:	Clay-calcareous. Limestone subsoil and poor in organic matter that confer harmony, continuity and inner strength.
Vineyard altitude:	800 meters
Climate:	Continental with slight Atlantic influence. The cold nights and hot days emphasizes fruity notes and structure of wines.
Rainfall:	400 - 600 mm
Average temperature:	11.3°C
Harvest:	Manual
Harvest Period:	End of September
Elaboration:	Integral management of the vineyards under the strictest quality criteria. An exhaustive and careful harvest is as important as the manual selection at the winery. Elaboration following traditional family processes with natural fermentation in small tanks at a controlled temperature. Filtration by natural means.
Ageing:	Aged for more than 14 months in selected barrels of American and French oak (small pore-grain), and further 12 months in the bottle.
Grape Variety:	Tinta Fina 100% (Tempranillo)
Alcohol:	14%
Production:	7.164 bottles
Tasting Notes:	Elegant and complex with hints of candied fruit. On the palate you will get great structure and well-structured and polished tannins.

