

AZUA CRIANZA

BODEGAS VITIVINOS



VITIVINOS

Name:	AZUA Crianza
Vintage:	2012
Kind of Wine:	Red Crianza
Grape varieties:	100% Selected Bobal
Appellation:	D.O. Manchuela
Origin:	Villamalea Vineyard

ELABORATION:

Harvest:	Manual
Old Bobal:	October
Fermentation:	Vatting, maceration, and fermentation of the must under controlled temperature of 26°C for 12 days.
Aging:	12 months French and American oak barrels and 12 month in bottle
Bottle:	Bordelesa Prestigio black 750 ml

TECHNICAL DATA:

Alcohol Vol:	12,50% Vol
Reducing Sugars:	2,00 gr/l
Total Acidity:	5,10 gr/l
pH:	3,58

TASTING:

Vista: Intense cherry red colour .

Nose: The nose presents a complex bouquet of smoked and dark roasted aromas.

Palate: Full bodied, well structured wine, with taste of black matures fruits and spice tones.

GASTRONOMY:

Recommended with all kind of grilled or roast meat and cheese.
Served between 14°C - 17°C.

MEDALS AND AWARDS:

Gold Medal in "Tempranillos al Mundo, invited variety Bobal 2013"

Silver Medal in "The Best Spanish Wines for Asia 2009".

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