



## *Edulis Crianza 2010*

In stainless steel tanks, at a controlled temperature of 28°C.  
Alcoholic fermentation lasts approx. 15 days, plus other 10 days for the maceration in contact with the skins.

Grape variety: 100% Tempranillo  
Alcohol content: 13,5% alc/vol.  
Ageing: Lightly oaked wine. 12 months in French oak barrels.  
Bottle: 12 months

### **TASTING NOTES**

Colour Intense and very clean garnet red with violet highlights.  
Nose: Complex and elegant blend of fruits of the variety and its ageing in quality French oak providing spicy aromas. Lively, clean and pleasant.  
On palate: Powerful and fleshy. Intense, pleasant taste. It has a very well-structured acidity.

### **FOOD PAIRING**

It allows a great variety of meals, meats but also fish. It matches with any Mediterranean meal as rice, pasta or just tapas.  
Serving temperature 16 C°

**90+ points International Wine Review**  
**Gold Medal at Mundus Vini**  
**89+ points Robert Parker, The Wine Advocate**  
**89 International Wine Cellar S.T.**