



OTROS VINOS

CREPÚSCULO

VINO DE LA TIERRA DE CASTILLA Y LEÓN

I. VARIETALS

70% Tinto Fino y 30% others.

II. VINEYARDS AND HARVEST

Vineyards over 50 years old. Pore soils and low yields in Castilla y León.

Harvested in the month October. The grapes were collected manually. This way, only the more ripe and wholesome grapes were selected.

III. ELABORATION

The alcoholic fermentation took place controlling temperature below 30 °C. Combined with the posterior maceration, this process takes about 28 days. The wine has aged for 14 months in new French (50%), American (25%) and Rumanian oak (25%). The malolactic fermentation takes place in the barrel. During the aging process, the wine is raked 4 times. The wine is bottled without undergoing any type of treatment. Therefore, it is recommended to decant as the wine could precipitate some of its natural components.

IV. FOOD MATCH

The Food Match for this wine is semi aged goat cheese, red meat, roasts and game.



FAMILIA
ESCUADERO