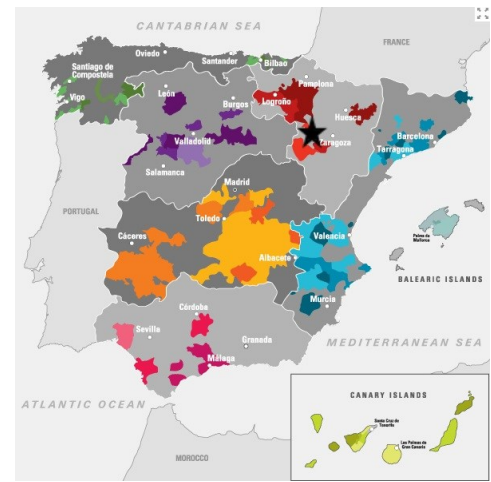




Crucillón



CRUCILLÓN SPANISH RED WINE CAMPO DE BORJA, SPAIN

Wine Maker: Javier Vela

Designation: DO Campo de Borja

Location: Town of Fuendejalón

Vineyards: High hills and plateaus between the Sierra Moncayo Mountains and the Ebro River Valley

Exposure: North East

Average age of Vines: 25 years

Elevation: 1150 - 1800 feet

Soil: Calcareous lime; moderate rockiness and organic matter content with good drainage and nutrient levels

Varietal: 50% Garnacha, 50% Tempranillo

Sub Varietal: Garnacha indigenous to Camp de Borja

Training System: Cordon Royet and Gobelet

Vine Density: 800 - 1,200 / acre

Harvest Method: Hand and machine

Harvest: 3rd week of September

Maceration period: 10 days in stainless steel tanks

Fermentation: 15 days in stainless steel tanks

Fermentation Temperature: 82° F

Tasting Notes: Fresh and fruity aromas with hints of pepper. Dry, light bodied and easy going with bright cherry fruit, light tannins and gentle acidity.



Wine Enthusiast **BEST BUY!**



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