



PRIOS MAXIMUS CRIANZA



Produced exclusively from tempranillo variety aged vineyards. Late harvest with an exquisite selection by hand both on the land and later in the winery.

It matures 14 months in French and American oak, and afterwards remaining 12 months and longer in the bottle.

Grape: 100% Tempranillo

Aspect: Good presentation, warm, sweeping tear. Dark red, deep opal as a ruby.

Bouquet: High aromatic intensity, pleasantly balsamic. It is loaded with an important part of red fruits (cherries, strawberries, redcurrants), some spices, white flowers and cacao.

Mouth: Without edges, silky, rounded and warm on the palate. Retro-nasal full of fruits and nuances.

Service temperature: 18° - 20°

Gastronomy: Red meat, rice, Iberian cold meat.

Format:

Container: Bottle 750 ml and 1500 ml.

Packaging: 6 and 12 bottles cardboard box.