

1891 CRIANZA

TECHNICAL DATA:



Harvest Time: Late September, early October.

Harvesting Method: Mechanical.

Vinification and Aging: Malolactic fermentation in concrete tanks, followed by 9 months in barrels alternating between French and American oak, with bottle aging until reaching 24 months.

Optimal Consumption Period: Between 1 and 5 years.







Appearance: Beautiful garnet color with slight ruby edges.

Nose: Intense aroma of red fruits, well-balanced with hints of new wood.

Palate: Smooth, with great structure and body, and a long finish.

Pairing: Excellent with semi-cured cheeses, stews in general, and meats such as veal, beef, lamb, and ox.