

## *Description*

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Austum Crianza 2014 is a mature wine with red fresh fruit presence.

*Varieties:* 90% Tinta Fina and 10% Cabernet Sauvignon.

*Harvest:* Manual in October.

*Winemaking:* Controlled temperature fermentation at 25°C.

*Ageing:* 12 months in oak barrels and at least 6 months in bottle.

*Climatology of 2014:* The vintage stands out for a prompt sprouting and a moderate summer. The September rains, delayed the maturation of the grape. As a result we have an elegant, fresh and balanced wine.

## *Viticulture*

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The grapes come from the La Asperilla estate which is located in the town of Peñafiel at 850m of altitude.

Predominance of clayey and gravel soils. Vines were planted in 1994 using the cordon royat system and the distance between rows and vines is 2,2 x 1,2 meters, resulting in a plantation density of 3.800 vines/hectare.

## *Technical Info*

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Alcohol Content: 14.5 % vol.

Sugar Content: 1.4 g/L

Total Acidity: 4.58 g/L

Volatile Acidity: 0.56 g/L

Total SO<sub>2</sub>: 62 mg/L

pH: 3.52

## *Tasting notes*

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It shows a sherry red color and has a red acid fruity entrance (raspberry and wild strawberry) which evolves to toasted and vanilla notes typical from the ageing process. Detach the nice acidity and ripe tannins with a long aftertaste. This wine will have a good evolution in bottle.



*Bottles*

750 mL



*Case*

6 bot.