

DUQUE DE YORKSHIRE CRIANZA 100% Tempranillo, D.O. Cigales



FACT SHEET			
Vintage	Format	Class	Type
2014	75 cl	Red Still Wine	Dry Wine
Region	Grape Variety		Alcohol %
D.O. Cigales	100% Tempranillo		14%
Producer		Closure	
Bodegas Santa Rufina		Natural cork	
Bottle type	Serving Temp.	Ageing	
Stylus	16-18° C	12-18 months in American oak barrel	

TASTING NOTES

Colour

Black cherry red with intense burgundy hues.

Nose

Aromas of ripe red fruit (plum, cherry) with notes of vanilla and toast from the oak.

Palate

Ripe fruit concentration balanced perfectly with acidity, firm tannins and a round mouthfeel, leading to a long and spicy finish, meaty and balanced.

WINE MAKING

Hand-harvested grapes are macerated for 12 days followed by fermentation using cultured yeast in stainless tanks at 28°C to 30°C for 20 to 25 days, during which time malolactic fermentation allows takes place. The wine finally spends 12 to 18 months ageing in American oak barrels.

ANALYSIS

Sugar	0.50 g/l
Total Acidity	4.93 g/l
PH	3.62

WINERY INFORMATION

Soil type	Altitude	Area	Yield
Gravel with deep bottom of clay and loam	850 m	90 ha	5000 kg /ha

DATA SHEET

SUPPLY INFORMATION

Bottles in case	Case per pallet	Case weight
12 / 6	European Pallet 60 / 125	15 kg/ 7.5 kg