

MARQUÉS DE TERÁN CRIANZA Tempranillo, D.O.C. Rioja



DATA SHEET

FACT SHEET			
Vintage	Format	Class	Type
2015	75 cl	Red Still Wine	Dry Wine
Region	Grape Variety		Alcohol %
D.O.C. Rioja	95% Tempranillo, 5% Mazuelo		14%
Producer		Closure	
Marqués de Terán		Natural cork	
Bottle type	Serving Temp.	Ageing	
Bordelesa Elite Green	16° C	14 months in French and American Bordeaux-type casks.	

TASTING NOTES
Appearance Deep cherry-red with garnet hues, bright and clean.
Nose A complex nose with aromas of ripe red fruit (plum, cherry) and toasty notes that blend perfectly with the varietal aromas.
Palate Smooth, round and wellbalanced in the mouth, filled with pronounced flavours of ripe red fruit, vanilla, cedar and sweet spice, with a long and lingering aftertaste.

WINE MAKING	ANALYSIS	
Hand-harvested grapes undergo a strict selection at our sorting table, before being de-stemmed without crushing. Maceration for between 3 and 10 days using cultured yeast. Fermentation in stainless tanks at around 27°C followed by malolactic fermentation in the barrel. 14 months oak-ageing in American and French casks.	Sugar (g/l)	1.4 g/l
	Acidity (g/l)	5.43 g/l
	PH	3.65

AWARDS
James Suckling Spanish Review 2018: 92p / Peñin Guide 2019: 91p + 5 stars / Berliner Wein Trophy 2018: Gold medal / Mundus Vini Primavera 2018: Silver medal

Winery information			
Soil type	Altitude	Total Area	Yield
Calcareous Clay	700 - 900 m	80 ha	6300 kg/ha

SUPPLY INFORMATION		
Bottles in case	Case per pallet	Case weight
6	125/150	8.50 kg