

LOS FRONTONES 2011

TINTO CRIANZA



When we make our wine “Los Frontones 2011”, we do a selection of grapes from our own vineyard.

Soils: sandy-clay with calcareous subsoil, which bring us elegance and longevity.

Coupage of 4 varieties: Cabernet Franc, Cabernet Sauvignon, Tempranillo and Syrah.

In order to obtain the best quality of our wines, the harvest, fermentation and aging is carried out separately, with the end of the aging in barrels being the time to decide which blend or assembly to choose, under the supervision and control of our winemaker Juan Manuel Vetas.

Manual harvest in boxes of 15 Kg. with double selection of bunches by experienced personnel.

After fermentation at controlled temperature in stainless steel tanks, the wine is transferred to new French oak barrels of different grains and toasts, which will provide us with greater complexity. In the case of the 2011 vintage, during 12 months, with other 12 months more in the bottle for its rest, roundness and finesse, which giving the wine time to fully develop.

TASTING NOTES:

- View: Medium layer, clean with tile edges.
- Nose: Ripe fruit, balsamic, thyme.
- Palate: Smooth, plenty of ripe fruit, persistent, tannins
- Ripe, well-integrated wood with pleasant toasts

PAIRING: Ideal to accompany all kinds of meat, game, stews, rice, semi-cured cheeses and sausages.

SERVICE TEMPERATURE: 16°C - 18°C

ALCOHOL: 13.5% VOL. PH: 3.7

TOTAL ACIDITY: 5.2 G / L

VOLATILE ACIDITY: 0.4 G / L

BOTTLE TYPE: BORDEAUX, 75 CL.