



# López Cristóbal Tinto Crianza

(TEEN-to kree-AHN-tha)

With layers of lush, expensive French oak and aromas of bright currant, aged balsamic, dried rose petal, and crushed granite, this is a very serious Crianza. Clearly, no corners were cut here. It is more reminiscent of many Reservas on the market, unabashed and meant to age. However, the deft French cooperage here means immediate approachability and not too much creaminess; perfect for those who seek out a full-bodied, robust style.

 LOCATION	Castilla y León, España. <i>(Ribera Del Duero)</i> 50 hectares. 800 meters.	 SOIL	Mostly clay with limestone.
 ESTATE	López Cristóbal. <i>(LO-peth kree-th-TOH-bahl)</i>	 VINE	Double Cordon trained on wires. 3,000 vines per hectare. 0.5 bottle per plant average yield.
 WINEMAKER	Galo López. <i>(GAH-lo LO-peth)</i>	 VINIFICATION	21 day maceration in stainless steel.
 VARIETALS	90% Tmpranillo, 5% Cabernet, 5% Merlot.	 BARREL	1st and 3rd passage French and American oak.
 RESIDUAL SUGAR	1.4 grams per liter.	 MATURATION	12 months in the barrel. 12 months in the bottle.
 ACIDITY	4.95 grams per liter.	 VINTAGE PRODUCTION	1,500 cases.
 ALCOHOL	13.5% by volume.	 FOOD PAIRING	Risotto and lamb chops.

