



López Cristóbal Tinto Reserva

(TEEN-to ray-ZAYR-vah)

A powerhouse, pure and simple. This old vine Tempranillo is made with French and a touch of American oak, and some of the lowest yields we have seen in Ribera del Duero – it takes about 2 plants to make 1 bottle of wine. Made on the south bank of the Duero river, considered the premium position. Not merely an ode to ripeness and wood, this is a remarkable example of neo-classical Spanish winemaking. Clarity, poise, length, purity – this wine has it all.



LOCATION

Castilla y León, España.
(Ribera Del Duero)
50 hectares. 800 meters.



SOIL

Gravel and stones.



ESTATE

López Cristóbal.
(LO-peth kreeth-TOH-bahl)



VINE

Traditional bush pruning.
0.5 bottle per plant average yield.



WINEMAKER

Galo López.
(GAH-lo LO-peth)



VINIFICATION

14 day maceration in stainless steel.



VARIETALS

85% Tempranillo,
10% Cabernet,
5% Merlot.



BARREL

2nd, 3rd, and 4th passage
French and American oak.



RESIDUAL SUGAR

1.3 grams per liter.



MATURATION

16 months in the barrel.
24 months in the bottle.



ACIDITY

5.2 grams per liter.



VINTAGE PRODUCTION

500 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Grilled red meat.