

# Ovidio García “Crianza”

Ovidio García



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 Ovidio García  
 ESENCIA  
 CRIANZA  
*Ovidio García*



<b>COUNTRY</b>	Spain
<b>APPELLATION</b>	Cigales
<b>VARIETY</b>	Tempranillo
<b>AGE OF VINES</b>	70-90
<b>FARMING</b>	Practicing Organic
<b>SOIL</b>	Sands, limestone, clays
<b>ALTITUDE</b>	750 meters
<b>FERMENTATION</b>	Hand Harvested, stainless steel vats with temperature control ( 28C/82,4F ).
<b>AGING</b>	14 months in French, American and Hungarian oak.
<b>ALCOHOL</b>	14.5%
<b>PAIRING</b>	Duck magret with figs, braised lamb, filet mignon, beef skewers with red peppercorn and cherry tomatoes.

## TASTING NOTES

Deep cherry color wine with a lot of glint showing a perfect balance. There is a complex bouquet of ripe berries and fine toasty oak with hints of coffee and vanilla. This beautiful structural fruity wine has a good backbone and a lingering finish.

## RATINGS HISTORY

91 Points by Wine Advocate (Robert Parker); Vintage 2009  
 90 Points by James Suckling; Vintage 2015

## LOGISTICS

Packing: 12 bottles			
L: 12,20 In	W: 9,64 In	H: 13,62 In	Wt: 16,5 kg
Pallet: 56 cases x12 bottles			
L: 39,37 In	W: 47,25 In	H: 62 In	Wt: 944 kg