

MISA IMPORTS & CUVÉE
Estates from Spain

Viña Vilano “Crianza”
 Viña Vilano



COUNTRY	Spain
APPELLATION	Ribera del Duero
VARIETY	Tempranillo
AGE OF VINES	+70
FARMING	Sustainable
SOIL	Sandy-clay soils, limestone
ALTITUDE	800-900 meters
FERMENTATION	Harvested, stainless steel vats with temperature control (24C/75,2F).
AGING	14 months in French and American Oak barrels. 6 months refining in bottle.
ALCOHOL	13.5%
PAIRING	Duck magret with figs, braised lamb shoulder with red-wine sauce and beets, filet mignon with goat cheese and port sauce, chili con carne, flank steak marinated in beer, grilled beef tenderloin with blue cheese butter.

TASTING NOTES

Garnet red with very bright, intense, deep, ruby red hues, maintaining the gleam of youth. Balanced and powerful to the nose, with perfectly blended aromas of wood aging and very ripe fruit. Showing expressive tannis, its notable structure and excellent body in the mouth point to a long life in the bottle.

RATINGS HISTORY

- 93 Points Wine Enthusiast (US). Vintage 2012
- 91 Points Wine Enthusiast (US). Vintage 2013
- 90 Points by Wine Spectator; Vintage 2014
- 90 Points by James Suckling; Vintage 2016

LOGISTICS



Wooden Packing: 6 bottles				Carton Packing: 12 bottles			
L: 21,26 In	W: 8,46 In	H: 12,79 In	Wt: 10 kg	L: 12,99 In	W: 9,84 In	H: 12,00 In	Wt: 16,5 kg
Pallet: 96 cases x6 bottles				Pallet: 56 cases x12 bottles			
L: 39,37 In	W: 47,25 In	H: 77 In	Wt: 980 kg	L: 39,37 In	W: 47,25 In	H: 56 In	Wt: 944 kg