

OVIDIO GARCÍA Crianza

Ovidio García



COUNTRY	Spain
APPELLATION	Cigales DO
VARIETY	Tempranillo
AGE OF VINES	60-80
FARMING	Yield per hectare is 5,000kg/ha. Hand harvested. Exhaustive control of the vineyard during all year. Selection of grapes in vineyard and winery
SOIL	Calcareous clay and Sandstone
ALTITUDE	750 meters
VINIFICATION	Natural process. The skins together with the must stay for 25 days macerating at 28°C
AGING	14 months in French, American and Hungarian oak barrels
ALCOHOL	14.50%
PAIRING	Roasted lamb, wild boar, cured cheese and red meat

TASTING NOTES

This is a deep cherry color wine with a lot of glints 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

Gold Medal Concours Mondial Bruxelles vntg 2017

90 James Suckling, vntg 2015.



LOGISTICS

Shipper: 12 bottles

L: 12,52 In	W: 9,37 In	H: 11,85 In	Wt: 16 K
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Pallet: 56 cases x 12 bottles

L: 39,37 In	W: 47,25 In	H: 55 In	Wt: 916 K
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