

LA CRUZ VERDE

Soto y Manrique



COUNTRY
APPELLATION
VARIETY
AGE OF VINES
FARMING
SOIL
ALTITUDE

Spain
Cebreros DOP
Garnacha
Over 50 years
Sustainable farming,
Granite and Slate soils.
750—1.060 meters

VINIFICATION

Spontaneous fermentation in concrete tanks. 15% with whole bunches, at controlled temperature between 18 – 26 °C. Aged in wooden Slovenian “Foudres” of 100 HL. (Mastro Bottai copper) Where stay for 12 months. Malolactic fermentation happens naturally during spring. Light filter and bottling with a very low level of SO₂.

ALCOHOL CONTENT

14.50%

PAIRING

Pasta with red sauce, grilled sausages, lamb chops

TASTING NOTES

Bright and clean cherry color with a medium-low intensity. Remarkable floral notes in the nose and in the mouth. Vertical and direct wine, with a food length. Elegancy and freshness in a perfect balance.

To serve 12 – 14 °C.

RATINGS

- 91 WA (R. Parker), vntg 2017

91^{pts}



LOGISTICS

Shipper 6 bottles				Pallet; 60 C/6			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
21.73 In	11.97 In	4.21 In	9Kg	39.37 In	47.25 In	48.03 In	565 Kg