

CR GOLD

Crápula & Lanena



COUNTRY	Spain
APPELLATION	Jumilla DOP
GRAPE VARIETY	Monastrell and Syrah
AGE OF VINES	+50
FARMING	Hand harvested. Sustainable farming.
SOIL	Sandy, clay, limestone
ALTITUDE	800 m.
VINIFICATION	Fermented in stainless steel tanks
AGING	5 months in a combination of neutral 330 liters French and American oak barrels
ALCOHOL %	14 %
PAIRING	Grilled red meats like beef and lamb, wild boar chops or venison. Rich hearty stews, grilled or roasted pork tenderloin, pork chops and tandoori chicken or veal.

TASTING NOTES

Powerful blackberry aromas are matched by creamy oak. This Monastrell-Syrah blend is a driller, with strong tannins and more than enough body weight. Oaky flavors of dark-berry fruits and black plums finish with vanilla and lactic notes. This is rock solid from head to toe.

RATINGS

- **Gold Medal Gilbert & Gaillard;** vntg 2020.
- **Gold medal Berliner Wine Trophy;** vntg 2020, 2019.
- **91 James Suckling;** vntg 2017.
- **90 Decanter;** vntg 2017.



LOGISTICS

Shipper 12 bottles				VMF Pallet 56 C/12			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
12.6ln	9.45ln	12.99ln	14.5Kg	39.37ln	47.25ln	55ln	812 Kg