

VILANO CRIANZA

Vilano







COUNTRY

Spain

APPELATION

Ribera del Duero DO

GRAPE VARIETY

Tempranillo

AGE OF VINES

Centenary vines

FARMING

Hand harvested. Sustainable. Yield per hectare is 3,500kg/ha (legal max. DO Ribera 7,000kg/ha)

SPAIN

SOIL

Sandy-clay soils, and limestone

ALTITUDE

800 meters

VINIFICATION

Fermentation at 28°C. 14 days of maceration

AGING

14 months in French and American oak barrels and 6 months in the bottle

ALCOHOL %

14.5 %

PAIRING

Perfect for red meats, roasts, fowl, firm-bodied fish such as salmon and pasta dishes

TASTING NOTES

Garnet red with very bright, intense, deep, ruby red hues, maintaining the gleam of youth. Balanced and blended aromas of very ripe red fruits: plums, currants, and spicy wood hints. Expressive tannins, its notable structure and excellent body in the mouth point to a long life in the bottle.

RATINGS

90 Wine Enthusiast; vntg 2019 92 Wine&Spirits; vntg 2019 90 James Suckling; vntg 2017 91 Wine Spectator; vntg 2013 & 2016

90 James Suckling; vntg 2016 90 Wine Spectator; vntg 2015, 2014 & 2011

93 Wine Enthusiast; vntg 2012

92 Landing











LOGISTICS

6 pack	VMF Pallet 96 C/6			
9.37 x6.38x 13.19 ln. 10 Kg	L: 47.25ln	W: 39.37ln	H: 56In	Wt: 990 Kg