

# LA CRUZ VERDE

Soto Manrique



<b>COUNTRY</b>	Spain
<b>APPELLATION</b>	Cebreros D.O.P.
<b>GRAPE VARIETY</b>	100 % Garnacha
<b>AGE OF VINES</b>	Over 50 years
<b>FARMING</b>	Sustainable farming,
<b>SOIL</b>	Granite and Slate soils.
<b>ALTITUDE</b>	750—1.060 m.
<b>VINIFICATION</b>	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.
<b>AGING</b>	12 months in wooden Slovenian foudres of 100HL.
<b>ALCOHOL %</b>	14,5%
<b>PAIRING</b>	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.

## RATINGS

- 92 Robert Parker ( Wine Advocate ) ;vntg 2019, vntg 2018



## LOGISTICS

Shipper 6 bottles				Pallet; 112 C/6			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
10.63In	7.68In	12.20In	9Kg	39.37 In	47.25 In	48.03 In	1008Kg