

CRIANZA 2011 Magnum Edition



Pompaelo Crianza 2011 is a blend of 85% Garnacha and 15% Tempranillo. Limited production of 600 bottles.

The harvest is done manually with optimum ripeness of grapes coming from vineyards with low yields of approx. 4,000 kg. / Ha.

The ageing has been made in French oak for 12 months.

The result is an elegant, balanced and persistent wine which invites you to continue drinking.

Tasting Notes:

Intense cherry color with purple rim

Aromas of ripe red fruits and toasty hints

In the mouth, fine tannins and good fruit concentration.

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Food Pairings:

Combine with stew, meat and mature chesses.

Serve at 16°-18°C.

Allow the wine to breath before serving.
Consume within the next 3-5 years

www.pompaelo.com

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