

# CRIANZA 2010



Pompaelo Crianza 2010 is a blend of 55% Merlot, 15% Cabernet Sauvignon, 8% Tempranillo y 12% Garnacha.

## **Ageing:**

The ageing process has been made in French and American oak barrels during 12 month, after this period the wine has been aged for 12 month in the bottle.

## **Tasting Notes:**

Intense cherry red colour.

Red fruit aromas on the nose, with blackberry and toasty notes and a spicy complex background.

On the palate is gentle, rounded with noble tanins and long persistence.

## **Food Pairing:**

Combine with stew, meat and mature cheeses.

Serve at 16°-18°C.

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