



BODEGA MARQUÉS DEL SILVO

MARQUÉS DEL SILVO CRIANZA



COUNTRY	Spain
APPELLATION	Rioja D.O.C.a.
GRAPE VARIETY	Tempranillo, Graciano, Garnacha
AGE OF VINES	>40
FARMING	Sustainable farming. Zero residue wine.
SOIL	Clayey-calcareous soils, poor in organic matter.
ALTITUDE	560 - 700 meters.
VINIFICATION	Fermented at controlled temperature in stainless steel tanks. Clarified, filtered and transferred to the barrel, where it remains at least 12 months and another 12 months in deposit before bottling.
AGING	Aged in French and American oak barrels medium toast during 12 months +12 months in bottle before release.
ALCOHOL %	13,5%
PAIRING	Perfect to pair with Iberic bellota Jamon, roasted lamb, grilled chicken, Manchego cheese, pork, beef, pastrami, barbecue.

TASTING NOTES

Clean, delicate and refined nose, aromas of currants, blackberries, nutmeg and white-truffle undertones with great notes of vanillas and cacaos. It has a silky palate with sophisticated tannins and good freshness that gives it a sense of great harmony, structure and complexity.

RATINGS

- **93 Gilbert & Gaillard.** vntg 2018
- **90 James Suckling,** vntg 2018
- **92 Wine & Spirits.** vntg 2017
- **90 Gilbert & Gaillard.** vntg 2017



LOGISTICS

6 pack : 24 x 16 x 32.5 8 Kg	VMF:	140 C/6	70 C/12
12 pack : 32 x 24 x 32.5 16 Kg	EUROPALLET:	125C/6	60 C/12