



BODEGA MARQUÉS DEL SILVO

MARQUÉS DEL SILVO CRIANZA



COUNTRY

Spain

APPELLATION

Rioja D.O.C.a.

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.

AGING

Aged in French and American oak barrels medium toast during 12 months + 12 months in bottle before release.

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 vainillas and cacao. It has a silky palate with sophisticated tannins and good freshness that gives it a sense of great harmony, structure and complexity.

LOGISTICS

Cs/6:	24cm x 16cm x 31cm 7.2 Kg	WMF	140 C/6	70 C/12
Cs/12:	32cm x 23.8cm x 31cm 14.3 Kg	EUROPALET	125 C/6	60 C/12

RATINGS

- 92 Points by Wine & Spirits.
- 90 Points by Gilbert & Gaillard.

