

Julio Crespo Prieto Picudo

Aging Red



Tinto Crianza

100% Prieto Picudo



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16 Month French Oak



16 meses Roble Francés

Alc. Vol. 14



14 Alc. Vol

F: 61°-64°



16°-18°

D.O. Tierra de León

MANUFACTURE AND AGING

Hand harvested, grape selection at both the vineyards and upon reception at the winery. Fermented in its own natural yeast, malolactic in barrel on its lees (batonage). Final aging period of 16 months in french oak barrels.

WINE TASTING NOTES

Attractive mature cherry color with burgundy rim and bluish glints. Intense aroma, fragrant and complex. Mature red fruit and blackberry jam with toasty, balsamic, toasted coffee, toffee and licorice aromas.

Fresh, intense and deep finish. Well assembled tannins. Long aftertaste.

