

# Crianza La Villa Real



## Making:

We select our best Cabernet grapes of our oldest vineyard to make our excellent Crianza. Our oenologist has made this special wine with unique Cabernet grapes. The wine is aged during 12 months in American and French new oak barrels (60% American and 40% French oak barrels). We keep the wine in the bottle during 6 months more to run the best tasting before we will sell the wine to our customers. Simply, we make special wine with all our love and knowledge to enjoy an excellent and traditional wine from Spain.

## Matching:

Tasting between 16-18°. Our Crianza La Villa Real is perfect to enjoy with red meats a delicious steak house. You can taste this great wine with a good Cured Manchego Cheese from Castilla La Mancha (Spain), Iberico Ham or maybe with delicious traditional Paella from Spain to mention a few meals as well, simply enjoying our Crianza wine with your favorite red meat or cured cheese.

## Tasting Notes:

**Colour:** Bright and attractive garnet cherry coloured and well finished.

**Bouquet:** Fresh, complex and fruity wine with lovely attack that opens out with notes of spiced black currant, vanilla and chocolate, where the flavour increases by toasted aromas.

**Taste:** Well Structured, balanced, smooth and very elegant, with an aftertaste that reminds us of its lifetime in oak barrels.

## Awards:

Crianza La Villa Real 2008:  
Silver Medal at Brussels Award at 2013.  
Second position at Castilla La Mancha Award 2012 (DO Mancha Award).  
Bronze Medal at International Wine Guide 2012.  
Crianza La Villa Real 2008  
88 points at Book's Peñin