



## ANCIANO 3 YEARS CRIANZA

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TEMPRANILLO 2015

VALDEPEÑAS DENOMINACION DE ORIGEN – SPAIN

*Aged for three years, this is a wonderful example of a classic Crianza, vibrant in color and brimming with fresh fruit flavors. Bodegas Navalón is surrounded by the ancient vineyards of DO Valdepeñas in the heart of Spain. The bodega has been the passion of the same local family for several generations.*

### WINEMAKING & VINEYARDS

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WINEMAKER: MARÍA JOSÉ MARCHANTE  
WINERY: BODEGAS NAVALON

Valdepeñas means “valley of stones” and the town of the same name has a history of winemaking which stretches back as far as the 7th Century BC. Tempranillo grapes were hand-picked from 30 years old vines in late August/early September. The soils are clayey lime with a chalky layer which retains water to refresh the vines. Altitude helps moderate the classic continental climate: cold winters and long, hot, dry summers. Fermentation was at controlled temperatures (below 28° C) in stainless steel tanks. This Crianza wine was then matured for six months in a mix of American and French oak barriques with varying toasting levels.

### TASTING NOTES

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A bright cherry red, this wine is bursting with fresh aromas of red berry fruits with hints of balsamic and spice. Smooth and round on the palate, with concentrated cherry, strawberry and redcurrant fruit flavors and a long, fresh finish.

### FOOD MATCH

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Roast lamb, spiced chicken and smoky grilled meats, hearty stews, pizza and mature cheeses. Surprisingly good when slightly chilled in the summer with a charcuterie board.

### TECHNICAL DATA

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VARIETIES: 100% TEMPRANILLO  
ALC: 13%  
RS: 4 G/L  
PH: 3.7  
MALOLACTIC: YES  
OAK AGEING: 6 MONTHS IN BARREL



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