



PEÑAFIEL - VALLADOLID - ESPAÑA

TEÓFILO REYES CRIANZA 2016



GRAPE VARIETIES

100% TEMPRANILLO from vineyards in Peñafiel, Manzanillo and Olmos de Peñafiel.

ELABORATION

Elaborated following the traditional method at a controlled temperature, using grapes with the stems and stalks stripped away.

Maturation is completed with a period of aging in American Oak Barrels during 15 months, endowing the wine the most complex aromas without losing its freshness and fruity character.

TASTING

Shiny and intense Red Ruby colour with a slight tile nuance around the edge.

It has maturing aromas, with balsamic, vanilla and oak notes, preserving memories of varietal aromas.

Complex and elegant in mouth.

Smooth, well balanced and complex, this wine leaves persistent evolution.

PARTICULAR FEATURES:

Alcohol: 14% Vol.

Best Served: 16-18° C

Capacity: 75 Cl.

FOOD PAIRING

This crianza is a perfect match with grilled meats, game or cures cheeses.

Serve between 16-18°C.