

DIEZ LLORENTE CRIANZA 2002 D.O. RIBERA DEL DUERO

Blend : 100% TINTA DEL PAIS (TEMPRANILLO)

Source : Pedrosa de Duero and Valcabado de Roa.

40-70 year old vines

Yield : 3,000Kg/hct (1.3 TONS/ACRE)

Harvest : BY HAND – SEPT.-OCT 2002

5 KG. BOXES.

Wine Making:

Pumpover/cap punch down : DAILY PUNCHDOWNS

Length of maceration : 22-25 DAYS

Clarification : NO

Stabilization: YES

Filtration: LIGHT WITH FILTER OF 0.65 MICROS

Barrel Aging:

Type of oak : 70% AMERICAN, 30% FRENCH

Age of barrels : New

Size of Barrels : 225 Litres

Time in Barrel : 14 Months

Date of Bottling : May 2004

Production: 2500 Cases

Alcohol Percentage: 13,5%



From northern Spain's Ribera del Duero region or "banks of the Duero River" where centuries old castle ruins can be seen rising up above the countryside and vineyards, the wines from Diez Llorente also combine decades of the history knowledge of our ancestors with the youth and energy of a new generation.

Made with select, low-yield, handpicked Tempranillo (temp-ra-nee-yo) grapes grown in our family estate vineyards, Diez Llorente Crianza show a deep ruby to purple color with flavors and aromas of dark fruits and just a hint of coffee. 14 months aging in small French and American oak barrels lends a touch of spice, licorice, vanilla and a long, smooth finish. This complex, medium to heavy bodied wine combines great depth of fruit, with well-integrated tannins and acidity. Pair it with all sorts of meats, game, cheeses and salmon.

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