

SANTONEGRO CRIANZA BARRELL SELECTION '02 D.O. JUMILLA, SPAIN

Blend : 60% Monastrell, 40% Tempranillo
Yield : 4.000-8.000 Kgs por Hectarea (1.5 to 3.5 tons/acre)
Harvest : Hand Harvested
Wine Making:
Pumpover/cap punch down ; Daily pumpovers
Length of maceration : 18-22 days
12 months in tank
Clarification (Clarificado): eggwhite
Stabilization: Cold stabilization
Filtration: very light
Barrel Aging: 6 months in new French and American barriques
Date of Bottling : April 2004
Production: 4000 cases

Alcohol Percentage: 13.5

AVAILABLE IN HALF BOTTLES

*Medium Full bodied, purple to dark ruby in color.
Made from 60% Monastrell and 40% Tempranillo,
SantoNegro Crianza "Barrel Selection" reveals a nose of
cherries and blackberries. On the palate flavors of black
fruits and plums mingle with hints of licorice, minerals and vanilla.
Supple and smooth on the palate, the lovely fruit flavors balance with its fine
tanins and acidity, providing a medium-long finish.*

