

# Raíz de Guzmán Crianza

*Oenologist*

Ignacio Figueroa Villota

*Grape variety:*

100% Tempranillo / Tinta del País

*Climate:*

Continental climate marked by the influence of the Duero River. Highlight that during the summertime predominate cold nights and warm days.

*Soil:*

Sandy loam and clay loam soil with pebble on the surface.

*Vineyard altitude:*

Between 700 - 1000 meters.

*Vineyard age:*

Between 22 - 35 years.

*Harvest time:*

From 14th October to 20th October.

*Wine-making:*

In the field, the grapes are selected and harvested into 17Kg boxes. Once it reaches the winery we make a first selection of bunches and a second with loose grapes. Fermentation and its post-fermentation maceration are undertaken at a controlled temperature in frustoconical tanks. Ageing in barrels is 12-15 months, 90% French oak and 10% American oak.

## TASTING NOTES

*Appearance:*

Intense cherry red color with garnet rim and high intensity and opacity, clean and bright.

*Aroma:*

Elegant sensation aromas, pleasant, clean, intense and complex in nose. Highlights its intense raspberry fruit. Blue flowers such as violets, blackberries and stubble. It brings notes of fine balsamic, smoky, and high roasts tones of great finesse.

*On the palate:*

On the Great personality, volume, unctuousity and infinite length. Good acidity which provides freshness. Red fruits appear in the middle of the mouth as well as menthol and smoked tones in retronasal.



*Awards:*



**Concours Mondial de Bruxelles 2017**

Silver Medal  
Valladolid. May 2017



**Decanter World Wine Awards**

Bronze Medal  
London. April 2017



**Gold Zarcillo 2015**

Zarcillo International Wine Contest  
Valladolid. June 2015



**Concours Mondial de Bruxelles 2015**

Gold Medal  
Jesolo, Italy. May 2015



**Silver Bacchus 2014**

XII Bacchus International Wine Contest 2014  
Madrid. March 2014



**Silver Zarcillo 2013**

Zarcillo International Wine Contest  
Valladolid. June 2013



**Concours Mondial de Bruxelles 2012**

Silver Medal  
Paris. June 2012



**Silver Mosque 2011**

Córdoba Mosque City Tasting Contest  
Córdoba. September 2011



**Golden Tempranillo 2009**

Tempranillos al Mundo International Contest.  
Stockholm. June 2009

*Guides:*

Peñín Guide 2017: **91/100 Points**

Gourmets Guide 2017: **92/100 Points**

## Usefull Notes



*Food pairing:*

**RASTS, BLUE AND FATTY FISH.**



*Service temperature:*

**14 - 16 °C**