COTO DE CALERUEGA CRIANZA

Elegant and well-balanced



Coto de Caleruega Crianza is an elegant and well-balanced wine, in which the altitude of its vineyards lends it a distinctive freshness. During ageing in French oak barrels, the varietal complexity of the Tempranillo blends with the roundness provided by the Malbec, resulting in a harmonious and well-integrated wine.

VARIETIES

95% Tempranillo (Tinto Fino) + 5% Malbec

VINIFICATION

It comes from old, high-altitude vineyards on loam-clay soils, seeking elegance and structure with a full-bodied mouthfeel.

Vinification takes place at low temperatures to preserve the aromatic profile and control extraction, with the aim of highlighting the volume and elegance characteristic of Tempranillo, complemented by the acidity and smooth structure provided by Malbec. Part of the malolactic fermentation takes place in French oak barrels.

AGEING

The wine is aged for 12 months in 225-litre French oak barrels from selected cooperages, chosen for their commitment to preserving the fruit's natural characteristics. This process helps to maintain the wine's varietal aromas and freshness.

TASTING NOTES

It has an intense cherry-red colour.

It has an aromatic profile derived from Tempranillo and Malbec grapes, which give it elegance and depth. It also has the characteristic black fruit notes of Tempranillo and the blackberry notes of Malbec.

Its 12-month ageing process in French oak barrels gives it a complex character, imparting fine, elegant tannins that blend perfectly into the wine.

ALCOHOL CONTENT	SERVING TEMPERATURE
14% vol	14°C - 16°C

FOOD PAIRING

Perfect for pairing with both traditional dishes such as red meat, stews and mature cheeses, and more adventurous options: Asian fusion dishes such as Peking duck or *shiitake* mushrooms, oxtail burgers or a mild Thai red curry with lamb.