

ANCIANO CRIANZA AGED 3 YEARS TEMPRANILLO 2018







Original price was: \$19.99.\$15.99Current price is: \$15.99.

Incredible value from Spain

7279	Closure:
Spain	Unit:
Valencia	Volume:
Red	Alcohol:
Tempranillo	Grape:
	Spain Valencia Red

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	100% Tempranillo



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TASTING NOTES

One of our Spanish regulars at Vino Fino, Anciano Tempranillo Crianza has been offering up a great drinking and simply incredible value red for a number of years now. Beautifully made from 30+ year old vines grown on stony clay-lime soils in the hot, dry continental climate of southern Spain, Anciano Crianza is an archetypal Spanish red, savoury and earthy, with textured tannins and a dense and concentrated finish.

Winery notes (2018 Vintage)

"Founded in 1945, Bodega La Viña is an avant-garde wine company, and is one of the leading wineries in Valencia. Located in the Valencian town of La Font de la Figuera, its superb location between the Mediterranean and the Meseta plateau, gives its wines impressive character thanks to the sun, sea breeze, dry climate, cold winters and altitude.

Terres dels Alforins is a fertile valley in the south-west of the province of Valencia and is called the "Valencian Tuscany": a multitude of small plots between the sea and the Meseta where vines have been tended since Roman times. Winemaker Jorge Caus Pertegaz with the assistance of consultant Norrel Robertson Master of Wine, has selected this stunning value aged wine. Hand-picked, perfectly ripe Tempranillo grapes are harvested from higher altitude vineyards located up to 800 meters above sea level. Fermentation is in stainless steel tanks for 8-10 days at controlled temperatures between 24-28°C. The wine is then



matured in oak barrels for 12 months.

Deep cherry red, this wine is bursting with aromas of red berry fruits with wild herbs and hints of chocolate and toast. Smooth and round on the palate, with concentrated strawberry and redcurrant, appealing freshness and gentle tannins. Enjoy with roast lamb, chicken and other grilled meats, a hearty vegetable casserole or mature cheese."

4 ½ Stars & 91/100 Sam Kim, Wine Orbit, May 2022 (2018 Vintage)

"Sweetly ripe and complex with spiced cherry, hazelnut, orange peel and nutmeg aromas, it's juicy and supple in the mouth displaying smooth texture and rounded mouthfeel. Attractively fruited with spicy nuances, offering charming drinking. At its best: now to 2025."

90/100 Cameron Douglas MS, June 2022 (2018 Vintage)

"Classic bouquet with scents of baking spices and old strawberry, plums and forrest spices, old roses and a light aged meat quality. Integrating and developing with a moderate complexity. Freshness touches the palate first with plums and berries then flavours of old barrel and wood spices, some earthy tilled soil qualities, vanilla and a touch of cinnamon and a whisper of aged meat. Tannin layer in texture and structure, acidity is moderate and the wine finishes dry. Well made and ready to from day of purchase and through 2025."

CONTACT VINO FINO

OPEN HOURS

VISIT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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