

Orce Crianza

Tasting note

The wine has a ruby red colour with aromas of ripe fruit (plum, blackberries) in great harmony with a hint of wood. On the nose hints of earth and minerals which makes the wine elegant and complex. Spicy long finish with fine tannins.

Serving temperature

Recommended serving temperature between 14– 18°C.

Gastronomy

This wine goes well with tapas, red meat, game, tuna and strong cheeses.

Vinification

The old vines on this plateau produce a low amount (2 kg) of exceptionally high-quality grapes because of the favourable climate. Fermentation and filtering are done in a traditional manner without adding sulphite. Wine is aged in American and French oak for 7 months and in the bottle for another 12 months. Pure red wine without additions of sulphite and sugar.

Surrounding area

The Denomination of Origin (D.O.) Castilla La Mancha, located in central Spain, is a vast Old World wine area with an exciting new story. A story of quality wines with unique characters. Winters are bitter cold and summers blazing hot, the sun shines 12-14 hours a day. Vines are more spaced than usual, to permit each plant its share of the small amount of water that falls. The challenging climate brings an important advantage, hardly any vineyard pests or diseases can survive, allowing grapes to grow ecologically and disease-free. Castilla La Mancha is the largest wine area of whole Europe (450.000ha).



Wine description

Zone	D.O. Castilla La Mancha
Variety	Tempranillo, Cabernet Sauvignon
Alcohol	14%

Logistic Information

Bottle	0,75 L
Case	6 pcs.
Case size	33 x 24 x 16 cm
Weight	7,8 kg
Per pallet	125 cases

Awards

Bachhus de Oro 2016 – Goud
Gold Taste Wine up! 2020 – 90+ Points

