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## Valdelosfrailes Crianza 2016

### DO Cigales

Bodega Matarromera SL, Valladolid, Spain

**eCommerce # 772939 | 14.5% alc./vol. | \$20.15**

*Vivid cardinal tones bold with intense purple, highlighting a deep core. Clean and bright. Clear aromas of acidic black fruit of blueberry and myrtle, with the pleasant minerality of the silica surfaced vineyards from which it comes, in perfect balance with elegant touches of fine lactones, roasted coffee and liquorice from the American oak with subtle tar and spices from the lightly toasted French oak barrel. Excellent structure of lively sweet tannins, in harmony with the freshness of a lively acidity that highlights a fine black fruit, among elegant roasts, soft spices, with an elegant, intense and persistent finish, with a mineral and lightly smoked background, highly complex.*

#### Terroir & History:

Bodega Matarromera is family owned wine company founded in 1988, it has now 10 wineries in 6 Spanish DOs.

Bodega Valdelosfrailes was started in 1999 with 67 hectares of vineyards in the towns of Cubillas de Santa Marta, Valoria la Buena, Quintanilla de Trigueros and Corcos del Valle in Cigales DO. The vineyards, both free-standing or in trellises ~35 y.o., range from 20 to 100 years old (as is the case of Pago de las Costanas). Very low production per hectare and unique soils that show great minerality.



#### Vinification:

Handpicked, double grape selection. Fermentation ~13 days in stainless steel tanks at 24°C. Aged 12 months in French and American barrels and 12 months in bottle.

**Variety:** Tempranillo 100%

**Residual sugar:** 1.8 g/L

**Serving suggestion and food pairing:** Serve at 17°C with meat pizza, hamburgers or chicken.

**James Suckling**

**Decanter**

**Cinve**

**ABC Wine Guide**

**90p**

**Bronze**

**Silver**

**92p**

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