



LAS LUCERAS TINTO CRIANZA



Variety

100% Tempranillo



Prepared by

This Tempranillo crianza comes from our oldest plots, more than 80 years old. It is a privileged variety due to its nobility and is capable of creating wines of extraordinary quality. After manual harvesting, the grapes are macerated for 16 to 20 days at controlled temperature. It has spent 14 months in French and American oak barrels, where the wine acquires its finesse thanks to its time in quality wood and is rounded off in the bottle where it continues its natural and progressive evolution.



Tasting

Intense ruby red with cherry red hues.

Aromas of black fruits and licorice, varietals assembled with hints of vanilla from the oak. The palate is long, round, intense, with sweet tannins and ripe fruit.