



SALCIS CRIANZA 2013



HISTORY

In the early 1960s, with the cooperative movement rising rapidly in the wine industry in the Ribera del Duero area, the Miguel Sanz family joined the local project Bodega Cooperativa in Santa Cruz de la Salceda-Burgos. In time the current generation, agreed to grow and cultivate their own brand of high-quality wine within the framework of a family venture whose aspiration is to afford its members the pleasure of working, enjoying themselves and living.

REGION

Aranda de Duero, Ribera del Duero, Spain

VARIETAL

100% Tempranillo

VINEYARDS

Hacienda Miguel Sanz is a unique, distinct winery, located at Vadocondes, near Aranda de Duero, Burgos province, at the heart of its own vineyards. Lying midway between the towns of Aranda de Duero, Santa Cruz de la Salceda and Vadocondes, the vineyards include the bush-trained tempranillo grape plantation and enjoy a high density of vines per hectare allowing to naturally balance the vineyards.

WINEMAKER

Begoña Miguel

WINEMAKING

Salcis captures the essence of the region, with vines over 50 years old, craft growing techniques and manual picking, a production which tries to conserve and care for the fruit, mainly by it being produced by gravity-flow. It only uses gravity to move the grapes, in such a way so that all the organoleptic qualities remain intact to the very end of the process and the final product. Maceration lasted 30 days followed by oak barrel ageing for 12 months.

VINTAGE

The harvest took place in October 2013. Grapes were picked and selected by hand, and transferred in boxes of 16 Kg.

TASTING NOTES

Nose: Intense and aromatic. Initially its distinctive fruity bouquet acts as a reminder of the oak barrels it has been aged in and then enhanced with seductive mineral hints. Palate: Elegant and full bodied on the palate with some silky, mouth-embracing tannins.

TECHNICAL INFORMATION

pH: 3.68

Total Acidity: 5.48 g/l

Residual Sugar: 1.61 g/l

Alcohol: 14.5%