



BODEGAS
MÁXIMO ABETE
Viticultores & Winemakers

Guerinda LA CRUZICA 2019

VINTAGE

Warm and dry season. Marked by the very low yields, especially the Garnacha grapes. Quick maturation at the end of the season but wonderful health conditions on the grapes. Powerful but balances wines (rich in alcohol but low pHs), and silky wines feeling like ready to drink soon.

GRAPE VARIETY

Tempranillo

VINEYARD

"La Cruzica" and "Peralope" plots. 25 year-old-vines. Organic vinegrowing on dry slopes with very low yield. Harvest: 1 September. Grapes picked by hand. Yield: 5400 Kg/Ha

WINE-MAKING

Fermentation in stainless steel, with indigenous yeast. Aged for 6 months in 225 litre French oak used barrels over the fine less. No oenological products and no sulphur added.

TASTING

This grapes from the Guerinda Hills produce an original "Mountain Tempranillo" style which reflects the "terroir" of the Baja Montaña. Deep red ruby colour. Cherries, red fruit yogurt on the nose with a subtle base of oak and the original mountain herbs touch. It is full-body and fleshy on the palate and has a lingering finish showing a liquorice fresh touch.

AWARDS

88 point Peñin

PRODUCTION

2.100 bottles

