EL ILUSIONISTA

CRIANZA

TYPE OF WINE: Red

D.O.: Ribera del Duero
GRAPE VARIETIES: Tempranillo
AGFING: 14 months in oak

ABV: 14%

WINEYARD: The vineyards extend along the 110 km of the

river, and penetrate into the east in the province

of Burgos.

WINEMAKING: 14 months in wood barrels. 70% French oak and

30% American oak.

SOIL: At the foot of the valley, soils are alluvial with

sand and clay. The soil consists of limestone and chalk in the upper part of the sides of the valley,

where the "paramo" is found.

CLIMATE: It has moderate rainfall, with the additional

contribution of moisture provided by the mists of the Duero. The summers are hot and dry.

COLOUR: Deep ruby red with a purple rimo.

AROMA: Elegant nose with black fruits and fresh spices.

TASTE: Great complexity, full flavoured on the end with

a pleasant aftertaste.

GASTRONOMY: Highly recomended with meat like beef, pork

and lamb. Also this wine is excelent for aged

cheese.

