



## ACÓN CRIANZA:

AN EXPRESSIVE, ELEGANT AND LINGERING RED WINE

**Vintage:** 2018  
**D.O.:** Ribera del Duero  
**Calification:** Very Good

### VINEYARDS:

**General:** Vineyard selection in Castrillo de la Vega (Bu).  
**Altitude:** 850 m.  
**Orientation:** Northwest – Southeast.  
**Soil:** Limestone and clay with river stones.  
**Grape Variety:** 100 % Tempranillo.  
**Yield:** 28,00 hl/ha.

### VINIFICATION:

Selected vintage made by hand in cases of 12 Kg  
 Cold pre-fermentation maceration for 96 h.  
 Controlled alcoholic fermentation at 28º C and back-fermentation maceration for 5 - 10 days.  
 Racking by tasting.  
 Ageing for 14 months in oak barrels (fine grain): French (70%), and American (30%).  
 Bottled in July 2020.

### PRODUCTION:

30.000 bottles of 750 ml. / 1.000 bottles of 1500 ml

### TASTING NOTES:

**Color:** Deep dark-cherry red with a garnet rim.  
**Nose:** Powerful ripe black fruits aromas and with hints of spice, vanilla and liquorice coming through.  
**Mouth:** It's round with good backbone on the mouth, powerful, with ripe tannins and fruit.  
**Finish:** Delicious with a lingering finish.

### ANALYSIS:

<b>Alcohol:</b>	14,80 % Vol.	<b>pH:</b>	3,70
<b>Total Acidity:</b>	4,90 g/l	<b>Dry Extract:</b>	30 g/l

### NOTES FOR CONSUMERS:

**Optimal serving temperature:** 16ºC - 18ºC.  
**It is the ideal accompaniment for** red meat, poultry, roast suckling lamb or pig, sucking lamb chops... all kind of roasted/grilled meat  
**Potential:** 5-15 years.

### NOTES:

Vintage rating: Very Good



Denominación de Origen  
**RIBERA DEL DUERO**



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