

PORTIA CRIANZA 2020

ID.O.	Ribera de Duero
Vintage	Excellent

VINTAGE CHARACTERISTICS

This year's vintage was characterised by a normal start to the vine cycle. The slightly lower temperatures and the lack of rain throughout the summer slightly delayed its development. At the beginning of September it rained, which helped the grapes to complete their development and ripening. The grapes were harvested normally. The wines as a whole are fresh, fruity and very expressive.



VINIFICATION

TASTING NOTE

Controlled fermentation at 27 °C. It is aged for a minimum of 12 months in 225-litre barrels, 80% of which are French oak and 20% American oak.



Cherry color with garnet evolution. Very intense colour.



It is a wine with volume in the mouth. The wood is present.



Ripe black fruit (plum). Vanilla. Sweet sensation and a touch of cedar.

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Long finish. Predominantly reminiscent of toasted oak and dried fruits.

SUGGESTED FOOD PAIRING:

It is perfect for pairing with grilled wagyu beef and green peppers, ribs or tuna loin. Dark chocolate.



15-17° Celsius / 59-63° Fahrenheit

ALYTICAL DATA

_	ALCOHOLIC VOLUME
DATA	14,67 (%)
Δ	VOLATILE ACIDITY
_	0,61 g/l ac. Acet.
	TOTAL ACIDITY
F	5,75 g/l ac. Tart.
Ā	RESIDUAL SUGAR
Ž	1,60 g/l

AWARDS &

2.023: 92 points James Suckling, Gold Medal Bacchus Awards; 2.022: Silver Medal, 91 Points, Decanter World Wine Awards; Gold Medal, Mundus Vini Spring Ed.; 2.021: 92 Points, James Suckling Tasting; Medalla de Plata, 90 Puntos, Decanter WWA; 2.020: 94 Points James Suckling Tasting; Silver Medal, Mundus Vini Summer Edition; Silver Medal, 90 Points, International Wine & Spirits Competition; SIlver Bacchus, Bacchus Awards; 2.019: Gold Medal, Mundus Vini Spring Edition; 2018: Bronze Medal, 88 Points, Decanter Worl Wine Awards 2018; Gold Medal, Berliner Wein Trophy 2018, Germany; 92 Points, James Suckling Tasting 2018; 90 Points, Guía Peñin 2.018, Spain; 2.017: 90 ppoints, Guía Peñín; Gold Medal, Asia Wine & Spirits Awards; Silver Medal, Concours Mondial de Bruxelles. 2.015: Gold Medal. Mundus Vini.