

ASTIL Crianza

Colour: Cherry red, clean, bright with indigo details on the edge. High, tannic layer of good coloration, perhaps excessive for aging, essential component for aging wine.

Nose: very intense wine character. Balance between toasted and spicy touches, as well as the caramel and black fruit background (blackberry, plum). Memories of cinnamon, vanilla, coconut, balsam.

In the mouth: Fruit forward, blackberry, black currant and plum tones return; the white spice persists in the mouth and the sweet touches of the barrel, enveloping, intense in the middle of the mouth, without blunt, perhaps alcoholic. Balanced and careful quality. Keeps fruit memories for a long time, requesting another drink. A great wine, a great vintage.

Served at 14-18 degrees.

Food suggestion: Roasts (Lechazo, Cochinillo), Oxtail, Cheeks, T-bone steak, Iberian secret, Iberian hors d'oeuvres, a good Churra sheep cheese.

Winery Recognitions: Concours Mondial Bruxelles
Premium Select Wine Challenge
Sommelier wine awards · Terravino Israel
92 Wine Enthusiast · Wine & Spirit Challenge
Premium Select Wine Challenge
92 Ultimate Wine Challenge

