

CUERNO

D.O. Ribera del Duero



WINERY

Cuerno Crianza is produced and aged in Valladolid. The Tempranillo grapes are hand harvested in 25lb containers then it goes to a manual selection process, we only use grapes that are up to our high quality standards. The vines have an average of 30 years. The maceration process is done for 24 to 36 hours under controlled temperature. The wine ages for 12 months in American Oak.

Name:	Cuerno
Class:	Red
Region:	D.O. Ribera del Duero
Vintage:	2014
Grape Varieties:	Tempranillo
Case / Bottle Size:	12/750ml
Alcohol Volume:	14%

TASTING NOTE

Brilliant ruby red color with smoke and spice aromas. This polished red shows black cherry, black raspberry, licorice and toast flavors that are fresh and lively. The firm tannins are well-integrated, while bright acidity keeps this focused through the leafy finish.

