

CLASSICAL WINES



Díaz Bayo Crianza 2014 - 12x750

FAMILIA DIAZ BAYO

D.O. Ribera del Duero –

THE WINERY

Traditional family estate located in one of Ribera del Duero's highest villages. Grapes are hand harvested and fermented in a mixture of oak vats, cement vats and stainless steel. Freshness, length and balance are the objectives.

THE WINE

100% Tempranillo from La Viñota, a 60-year-old clay parcel at 950 meters elevation and El Rubial, a 40-year-old clay and limestone parcel at 920 meters. Viticulture is sustainable and all vineyards are dry-farmed. Aged 12 months in French oak and 12 months in bottle, balsamic and mineral/spice notes accent fresh and focused fruit concentration.

DETAILS OF WINEMAKING & VITICULTURE

- Grapes:** 100% Tempranillo
- Vineyards:** The estate comprises nearly 100 acres in multiple parcels between 2800 and 3200 feet in elevation, soil types encompassing limestone, marl and clay. Varied exposures further contribute to fruit diversity and extended harvest. The age of the vines, the great majority old-clone Tinta del País, ranges from 12 to 100 years, the average being well over 50 years. Viticulture is organic.
- Winemaking:** The modern bodega includes conical oak, cement and steel tanks for fermentation of the distinct parcels and according to the type of wine being produced. Barriques are of primarily French oak, from various producers. Extreme altitude and soil types combine with sensitive winemaking to express the deep minerality of the region, highlighted by freshness and balance.
- Alcohol:** 14%

