



MOSAICO DE BACO

Crianza 2014

Variety: 100% Tinto Fin

Vintage; 2014

Alcohol: 14% byVol.

Average: 70 years

Altitude: 900 metres

Place: Baños de Valdearados (Burgos)

Yield: 4.500 kg/Ha.

Vimeyard formation: Bush

Soil: Clayey and chalky

Harvest: Manual

Two days prefermentative maceration.

Alcoholic fermentation at 25°C.

Post fermentative maceration for 3 to 5 days to improve the extraction of mature tannins.

When the malolactic fermentation is completed, then put the wine is getting into barrels during a minimum period of 12 months. The wine is fined before being in bottle.

