



CONVENTO OREJA CRIANZA

Variety 100% Tinta del Pais (Tempranillo)
Fermentation: 5 days at 22 degrees C.
Maceration:
days.
Aged 12 months in french oak barrel.

Tasting notes :Intense Cherry-red colour. On the nose it is complex and elegant with ripe red berry fruit aromas mixed with balsamic hints of spices and cacao. On the palate it shows well balanced taste with a delicious finish.