



Vall Sanzo Crianza

100 % Tempranillo 100%丹魄

Region	D.O Ribera de Duero	
产区	杜埃罗河（级别：DO法定产区）	
Packaging	Bottles per case	6
	Cases per pallet	115 (europallet)
	Cases per layer	23
	Layer per pallet	5
	包装	6瓶每箱
	115箱每个托盘	
	23层每个托盘	
	5层每个托盘	

Dimensions mm		
体积（mm）	(L x W x H)	238x162x319

EAN Code bottle瓶身条码:	84353287000158
EAN Code case纸箱条码:	18435328700155

Vineyard: The vineyard has been developed through different erosive processes, which affected soil materials during the Miocene and Late Pleistocene. The result is stones, sand and clay soils. Situated in *Roa de Duero*, it was planted in 1978.

葡萄园:

葡萄园经历过几个不同的地质侵蚀过程，其中在中新世和更新世晚期影响到了土壤组成。现在的土壤由石头，砂砾和黏土组成。1978年建成，坐落在杜埃罗河。

Winemaking: Cryomaceration takes place prior to the alcoholic fermentation for a period of no less than 5 days. The fermentation is catalysed by adding indigenous yeasts in order to respect the personality of the vineyard "*Pago El Carril*". After maceration for at least 21 days and the malolactic fermentation the wine is racked into barrels of Spanish and French oak as well as other barrels designed by us which are made of Hungarian and Romanian oak.

酿造工艺: 在酒精发酵之前先进行不少于5天的低温浸渍。为了尊重葡萄园“PAGO EL

Carril”的个性化，酒精发酵通过添加本地酵母催化。经过至少21天的低温浸渍以后，转移到西班牙和法国橡木桶中进行苹果酸乳酸发酵，这些橡木桶是由我们设计，并用匈牙利和罗纳尼亚橡木制作而成。

Tasting: *The Vall Sanzo shows an intense cherry red with ruby red hues. Complex aromas of wild berries, spices and chocolate. Very balsamic and elegant. Noble and pithy tannins, with great aging potential. Very prominent aftertaste and a surprising persistence.*

品酒笔记: 此酒呈深邃的樱桃红色，带一丝宝石红的色调。香味复杂，有野生浆果，香料和巧克力的香味。口感非常丝滑优雅。单宁细腻密集，拥有良好的陈年能力。回味非常突出，持久性令人惊讶。

Pairing: *Perfect companion for all types of meat, either grilled or stewed, fits very well with roast lamb and pork. It also goes along excellently with rabbit or poultry.*

配餐: 与烤肉，炖肉，烤羊羔肉猪肉，兔肉和禽肉搭配都非常完美。