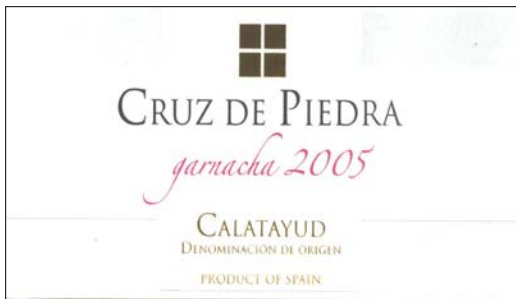


Cruz de Piedra 2005

Tinto Joven

D.O. CALATAYUD



Type of wine:	Tinto
Winery:	BODEGA VIRGEN DE LA SIERRA, S.COOP.
Category:	Joven
Presentation:	bottle
Vintage:	2005
Contents:	75 cl.
Name of wine:	Cruz de Piedra
Grape variety :	100% Garnacha

History of Brand

Cruz de Piedra translates as Cross of Stone, referring to the stone crosses that mark the Pilgrim's Road to Santiago de Compostela. There is a particularly beautiful example near the vineyards which is what gives the area its name.

Vineyard

Cruz de Piedra Garnacha is made of 100% Garnacha grapes coming from very old bush vines. Most of the vines of this winery are over 50 years old and many of them are up to 100 years old, thanks to the enormous dedication of the grape growers, generation after generation.

Fermentation

Cruz de Piedra Garnacha is made from ancient low bush vines planted in the D.O. Calatayud high in the mountains of Northern Spain between Madrid and Zaragoza. The grapes have been destalked, crushed and fermented for 15 days at a maximum temperature of 28° C. The must was pressed. Once the maceration (20 days) and malolactic fermentation was finished, the wine was racked. After the cold stabilisation the wine was filtered and bottled.

Winemaker'sNotes

Cruz de Piedra Garnacha has a very intense and extrovert bouquet. Its palate shows exuberant concentrated berry flavours and a touch of spiciness, supported by a magnificent structure, although the tannins are smooth. It pairs very well with full flavoured meat dishes, particularly lamb and game.