

DÍAZ BAYO

~CRIANZA~
2016

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. Aged for six months in used French oak, bright red fruit is backed by ample palate richness, finishing mineral and long. Aged 12 months in French oak and 12 months in bottle, balsamic and mineral/spice notes accent fresh and focused fruit concentration.



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