

Cillar de Silos Crianza

Aged Red, Tempranillo

Data sheet

Cillar de Silos Crianza is the backbone of the winery because it is a reflection of the character that Tempranillo has in the lands of Quintana del Pidio. It is born from different terroirs and old vines.

The colour is intense cherry with violet reflections. On the nose it mixes elegance with maturity. Aromas of black and red fruit (raspberries and wild blackberries), sweet spices (nutmeg, cloves, vanilla), cedar, light toasts that disappear and liquorice. On the palate it is silky and balanced with good structure.

It has a refreshing acidity that lengthens the wine, making it more intense and long on the palate. We perceive those notes from the nose and in the mouth. It has good length because of its refreshing acidity.

Aging time: 12 months in French oak barrels.

Age of the vines: Vines between 25 and 40 years old.

Yield: 4.000 Kg/ha.

Average altitude: 860 meters.

Pairing: Lamb chops, stews, pasta, meats (grilled, roasted or stewed) ...or in light dishes.

