

# BODEGAS VIZCARRA

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FINCAS EN MAMBRILLA  
DE CASTREJÓN  
BURGOS

## LARAN LARAN CRIANZA



**VARIETIES** | 100% Tinto fino. (Local name for Tempranillo)

**SOIL TYPE (S)** | Sand and clay-limestone

**VINIFICATION** | Maceration: destemmed before fermentation, 17 days maceration with pumping over three times per day at a temperature of 28°C  
Malolactic fermentation: in barrel

**AGING** | 15 months in American barrels and French barrels

### ALCOHOL

14,50%

### TOTAL ACIDITY

4,80 g/L

### RESIDUAL SUGAR

1,7 g/L

**PRODUCTION** | 60.000 bottles

**FORMAT** | 75cl. – Cardboard cases of 6/12 bottles – 150 cl. 300 cl.

**TASTING NOTES** | APPEARANCE

Its deep ruby/purple color

NOSE

sumptuous nose of blackberries, new saddle leather, licorice, camphor and crushed rocks

PALATE

superb texture and full-bodied mouthfeel, and built like a skyscraper, this multidimensional Ribera del Duero is already drinking fabulously well.!

**SHIPMENT DETAILS** | Pallet size: 120 x 80 x 175 cm  
Cases of 6 bot. Weight 7,5 kg

**PALLET DETAILS** | 10 cases per level · 6 levels. Total 600 bottles / 100 cases  
Total Weight 750 kg.

**big5**  
WINEDERFUL  
EXPERIENCES