

Bardos

Romantica Crianza

THE FACTS

COUNTRY: Spain

REGION: Castilla y Leon

APPELLATION: Ribera del Duero

WINEMAKING: Fermentation and maceration during 3 to 4 weeks in 15,000 kg vats at 28°C.

AGING: 14 months in second hand French oak barrels.

THE STORY

At Bodegas Bardos we elaborate wines in an artisan fashion, aiming to have them reflect the Castilian landscape and climate of a place where only the bravest dare to work the land in the most extreme conditions, where the cold shrinks the bones, the wind cuts the flesh and the sun burns the skin. A place only suitable for the authentic “bards” of wine, our wine growers.

THE ADJECTIVES

OVERALL: Fresh, friendly & honest.

AROMAS / FLAVORS: Fresh nose with spicy notes from the barrel and background fruit.

MOUTHFEEL: Pleasant mouth and enveloping. With density and sweetness.

THE SELLING POINTS

AWARDS: 90pts James Suckling

SUSTAINABILITY: Vegan, Organic In Practice

PAIRINGS: Rice, roasts, cured cheese and cold meat.

