

EL ILUSIONISTA

CRIANZA

TYPE OF WINE: Red
D.O.: Ribera del Duero
GRAPE VARIETIES: Tempranillo
AGEING: 12 months in oak

WINEYARD: The vineyards extend along the 110 km of the river, and penetrate into the east in the province of Burgos.

WINEMAKING: 12 months in wood barrels. 70% French oak and 30% American oak.

SOIL: At the foot of the valley, soils are alluvial with sand and clay. The soil consists of limestone and chalk in the upper part of the sides of the valley, where the "paramo" is found.

CLIMATE: It has moderate rainfall, with the additional contribution of moisture provided by the mists of the Duero. The summers are hot and dry.

COLOUR: Deep ruby red with a purple rimo.

AROMA: Elegant nose with black fruits and fresh spices.

TASTE: Great complexity, full flavoured on the end with a pleasant aftertaste.

GASTRONOMY: Highly recommended with meat like beef, pork and lamb. Also this wine is excellent for aged cheese.



BODEGAS EL ILUSIONISTA

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