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## DON PASCUAL CRIANZA EN ROBLE

In this line, all the experience developed for the vinification of Don Pascual Reserve is complemented with the techniques of barrel aging: the mastery of coalescing with oak, the knowledge of micro-oxygenation through the staves to sustain the wine and therefore increase its aging potential

## TANNAT

Tannat excellence is achieved when the polyphenolic maturity of its skin and seeds reach full potential, before the pulp is noticeably overripe. Juanicó is an ideal terroir to achieve this. A short aging in oak completes the vinification process, capable of creating a powerful, well-structured and complex wine that expresses the most outstanding characteristics of the Tannat variety.

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### Winemaking

All vineyards dedicated to the production of this wine require focused effort to limit yields and accompany the grapes during maturation, reaching its peak potential. For this reason, daily inspections are made and samples are taken for tasting and analysis. Once the seeds are ripe and the berry tasting is satisfactory, the selected clusters are harvested manually.

Upon arrival at the winery, the clusters are destemmed, and the grapes are again manually selected before cold macerating in a stainless steel tank for 4 days. Fermentation then begins at a temperature of 22 - 28°C (71 - 83°F), which is followed by another post-fermentation maceration. The total duration of maceration is 3 weeks with delestage and daily remontage. Aged 6 to 9 months in oak barrels at a controlled temperature of 15°C (59°F) to complete the production process.

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### Tasting Notes

Don Pascual Oaked Tannat is dark purple in color. Notes of red fruit and ink are predominant on the nose. Mineral and spicy aromas appear in the background. The unctuous palate is a portrayal of dark berries and spices. A considerable presence of soft and velvety tannins can be enjoyed.

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### Service and Consumption

The ideal serving temperature for Don Pascual Oaked Tannat is 18 - 20°C (64 - 68°F). This wine is excellent with roasted meats, game animals, stews and strong cheeses.

