

NABAL Crianza

RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN



Variety: 100% Tempranillo

Winemakers: Oscar Navarro

Vineyards: Located in the villages of Gumiel de Izán and Villanueva de Gumiel, these old vines, with an average age of 80 years, are planted in microplots at altitudes above 860 m. The bush-trained vines grow on poor clay-loam soils interspersed with gravel, stones, and sand, which contribute special complexity to the wine while promoting slow, even ripening of the Tempranillo. The growing cycle is carried out almost entirely organically, with maximum yields of 2,500 kg/ha. Pruning and harvesting are performed by hand.

Vinification: The best-selected grapes are transferred into stainless steel tanks without crushing. After a 24-hour cold maceration to extract their full aromatic and colour potential, alcoholic fermentation begins with native yeasts at a controlled temperature of 26 °C, with gentle and frequent pump-overs. Malolactic fermentation takes place partly in tanks and partly on the lees in new French and American oak barrels.

Ageing: The wine is aged for fourteen months in 80% new French and 20% new American oak barrels. This crucial stage in oak shapes the wine's aroma and structure, adding depth, elegance, and complexity.



Tasting notes:

Vivid garnet colour, dense and deep, with a clean and bright appearance.

On the nose, it displays varietal aromas of ripe red fruit complemented by sweet spices, particularly aniseed.

On the palate, the wine is powerful and expressive, maintaining a harmonious balance between fruit and fine oak.

Food pairing: Ideal with roasts and traditional stews, game, and aged cheeses. When served with red meat, chicken, vegetables, or even grilled fish, it reveals additional flavours and nuances, highlighting the depth and complexity of the wine.

Storage and serving guidelines: Stored at a cool, constant temperature, this wine will evolve positively in the coming years. Serve between 15–17 °C.

Awards and ratings

93 points • Wine Enthusiast 2024, USA

92 points • Guía Vivir el Vino 2025