Faustino

LEGADO FAUSTINO CRIANZA



Vintage 2021

WinemakingControlled fermentation at 28ºC. Minimum of 12 months in American and French oak barrels.

Tasting notes
Clean, brilliant. Good color intensity. Cherry red with ruby evolution. The first impression is sweet, reminiscent of ripe fruit. Slight presence of vanilla and other spices. Hint of licorice. Sweet toasted notes from the barrel. Pleasant on the palate, harmonious. Round, well-integrated tannin. Balance between the ripe fruit notes and the barrel. Medium finish. The sweet toasted notes from the barrel linger.

PairingPerfect for pairing with oven-roasted meats, such as lamb or kid goat. It is ideal for enjoying after a meal with sheep?s milk cheese and walnuts.

Red Crianza Tempranillo & Maturana

12 months

D.O.Ca Rioja

0.75lt

Issues

Winery of teh Year Wine Enthusiast 2025 European

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