

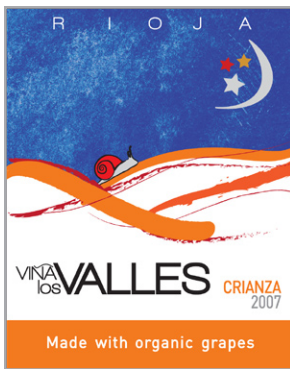
Vina los Valles Crianza 2007

D.O.Ca. Rioja
Grapes: 70% Tempranillo,
30% Graciano

Produced from
organic vines with a
minimum age of 25
years.

The wine was aged
for 15 months in a
combination of 60%

French and 40% American oak barrels,
followed by a further 9 months aging in
bottle prior to release.



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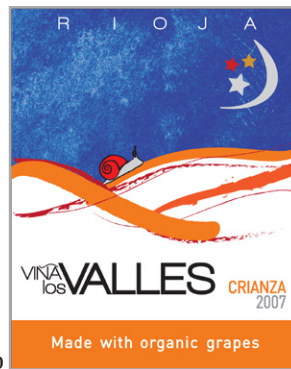
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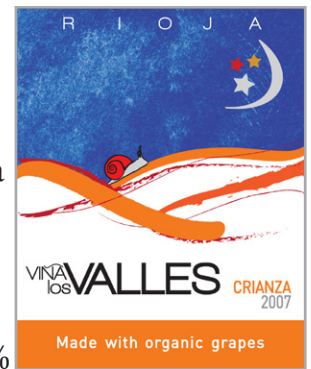
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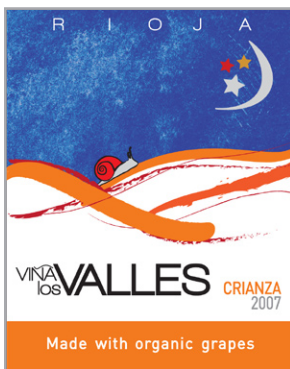
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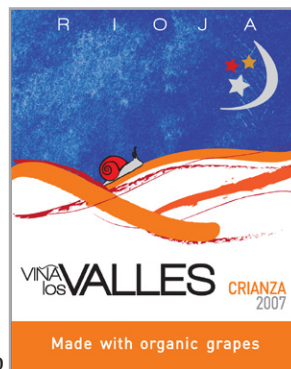
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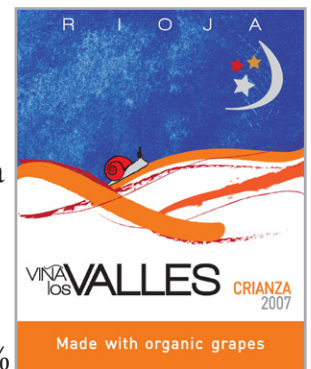
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