



MAGISTER BIBENDI CRIANZA

Magister: He who orders, leads or guides.
Leader, director.

Bibendi: To drink.

This is said of the person who directs or guides the good mixing of drinks at parties. In general, the master of ceremonies at a party.

GRAPE VARIETIES:

Tempranillo, 90%.

Garnacha, 10%.

Magister Bibendi Crianza is the result of a careful selection process of the grapes from our oldest vines, excellent blending and patient ageing for 12 months in American and French oak barrels. The wine is later matured in bottles at a constant temperature. An attractive ruby red color, medium-high body, with terracotta reflections and very clean. Its ripe red fruity aromas combine perfectly with the wood and hints of cinnamon and spices. A good tannic structure in the mouth, long-lasting in the aftertaste with toasted tones.

Magister Bibendi Crianza is a superior matured wine whose characteristics are brought out in the bottle.

Ideal drinking temperature: 18 °C.

Recommended drinking: during the seven years after ageing.

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