



**AUDENTIA CRIANZA**  
**D.O.P. VALENCIA**

*Courage, “Audentia” in Latin, would define Valencia inhabitants during the Reconquista historical period. In Murviedro we honour their memories with these wines, distinguished by their structure and character.*

**Region**

The Denominación de Origen Protegida Valencia is situated near the Mediterranean coast in the east of the country, at an altitude between 250 and 1000 meters. The climate is warm with strong influences from the Mediterranean sea. For centuries vines have been grown on the chalky, clay soils which, in combination with long hours of sunshine, produce fruity wines that are well structured with ripe tannins.

**Grape Varieties**

50% Tempranillo, 30% Monastrell and 20% Syrah

**Winemaking**

The best grapes are carefully selected at their optimum ripeness. Vinified in temperature controlled stainless steel tanks using selected yeasts. After blending the wine is aged in American (Missouri) oak casks for a minimum of 6 months.

Wine suitable for vegetarians and vegans.

**Tasting Note**

Colour: Ruby red with earthy tinges.  
Aroma: Warm, elegant aromas of ripe fruits herbaceous plants.  
Taste: Smooth and velvety with ripe tannins.

**Serving Suggestions**

Audentia Crianza is ideal to accompany red meats, roasts and mature cheeses. Serve between 16 and 18°C. It is recommended the bottle is opened 30 minutes before serving.

**Vintage**  
2018

**Alcohol Content**  
13.5% vol.

**Available in**  
750ml

**LOGISTICAL INFORMATION**

**Closure:** Cork  
**Packaging:** 6 bottles per case  
**EU pallet:** 80 cases / 480 bottles  
**Layers:** 5  
**Weight:** 696 Kg

