
Castillo De Fuendejalon



Crianza

Complex, well-balanced flavors in a unique paper-wrapped bottle.

Barrel Aging:

Aged for a minimum of six months in American oak barrels to add complexity

Flavor Profile:

A wine with deep color and complex, full, elegant flavors with a soft, pleasing finish.

Serving Suggestions:

Serve at room temperature with all foods.

86 points

WINEENTHUSIAST

2005 Crianza
BEST BUY

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