



Sea Soul N°3

CRUSOE TREASURE
UNDERWATER WINERY



Extraction Date: 04/23/2018

Limited Edition: 2.986 bottles

Packaging: Boxes of 1, 3 or 6 bottles. Every bottle comes with specially designed gift box and booklet. A Japanese artist has represented the marine species of the underwater cellar through watercolor paintings.

Production: Aged for 3 months in American oak and undersea treasuring for 6 months.

Varietal: Tempranillo

Appellation: Peñaranda de Duero, centennial vines, southern facing.

Specific Region: Northern Ribera del Duero

Alcohol Content: 13.5% Vol

UNCORKING

Ideal storage temperature: 12°C (53.6°F)

Recommended serving temperature: 14°C (57.2°F)

TASTING NOTE

Visual: Ruby red with intense purple hues.

Aroma: Medium bouquet, candied fruit, chocolates, liquor, mint, caramel and cotton candy.

Flavor: Perfectly balanced phenolic body and acidity, Pleasant, medium-strength, and retro nasal fruity finish of red berries (cherry, raspberry and strawberry).

ENOLOGISTS

Dr. Antonio T. Palacios, Head Enologist Bodega Crusoe Treasure
Héctor Díez, enologist Bodega Crusoe Treasure

