



Sea Soul N°8

CRUSOE TREASURE
UNDERWATER WINERY



Extraction Date: 04/23/2018

Limited Edition: 2.479 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 8 months in French oak and undersea treasuring for 6 months.

Varietal: Garnacha

Appellation: Spanish Pago appellation from Monte Alto and La Sarda, grapes from old vines unirrigated with deep roots.

Specific Region: Moncayo

Alcohol Content: 14,5% Vol


UNCORKING


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

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

TASTING NOTE

 **Visual:** Cherry red with intense color.

 **Aroma:** Strong bouquet. Good balance, wood fruit, aromas of cherry pulp, blackberry, strawberry jam, stewed fruits. With a finish of wood, vanilla, cinnamon, and mature grenache.

 **Flavor:** Citrus body with good acidity and a long structured body with retro nasal finish of yogurt and wild berries.

ENOLOGISTS

Dr. Antonio T. Palacios, Head Enologist Bodega Crusoe Treasure

Héctor Díez, enologist Bodega Crusoe Treasure

