



#### VARIETY

100% TEMPRANILLO

#### VINES

**AVERAGE AGE OF VINES.**

40-50 YEARS.

**YIELD PER HECTARE.**

MAXIMUM 3,500 KG/HA.

**HARVESTING.** GRAPES PICKED BY HAND AND PLACED IN SMALL PLASTIC CRATES. SELECTION OF GRAPES ON A DUAL PURPOSE TABLE: FIRST BUNCHES SORTED BY HAND AND THEN BERRIES.

#### VINIFICATION

ALCOHOLIC FERMENTATION IN SMALL STAINLESS STEEL TANKS. MALOLACTIC FERMENTATION IN NEW BARRELS.

#### AGEING

14 MONTHS IN NEW BARRELS, 50% FRENCH AND 50% AMERICAN OAK. MINIMUM 12 MONTHS IN BOTTLE.

#### TASTING

**COLOUR.** BLACK CHERRY WITH GOOD DEPTH OF COLOUR.

**NOSE.** INTENSE, WITH A GOOD BALANCE BETWEEN FRUIT AND OAK. IT SHOWS NOTES OF FINE WOOD, LEATHER AND BLACK CHOCOLATE AS WELL AS PLEASANT DAIRY NUANCES.

**PALATE.** FULL AND POWERFUL ATTACK WITH GOOD BALANCE. A MEATY, JUICY MOUTH FEEL WITH SWEET TANNINS. LONG, LINGERING FINISH.

#### ALCOHOL

14.5%

#### SERVING TEMPERATURE

16° C

