



BAGÚS

TECHNICAL FILE:

Grape Varietals: 100% Tempranillo.

Vine's age: 85 years

Sea level: 850 m (2,800 ft)

Lot: Pago de Manvirgo

Soil: Calcareous

Harvest: Hand picked into small crates then table selection.

Vinification: Fermentation at 28 ° C (82.5 °F) Malolactic fermentation in barrel.

Oak barrels age: New

Barrel Ageing: 14 months in 80% French oak and 20% American oak.

Bottle Ageing: 18 months.

Production: 3.000 bottles.

Tasting Notes: Attractive black cherry colour with purple hues. A Powerful, complex and elegant wine with ripe fruit, spices and chocolate aromas. Great complexity with various primary and tertiary aromas. Rich and well-balanced, with intense concentration and fleshiness. A full body wine with a complex aftertaste and lingering