



Grapes Varieties: 100 % Tempranillo from vineyards with stocks from 30 to 40 years old.

Soils: Clay-calcareous soil with limestone at an altitude of 850 m.

Alcoholic fermentation in stainless steel tanks with a maximum capacity of 12.000 Kg at a controlled temperature of 20 to 22°C. Post-fermentation maceration for 7 days.

Malolactic fermentation in stainless steel tanks with a maximum capacity of 12.000 L at a controlled temperature of 20 to 22°C.

12 months in barrel. 80% French oak and 20% American oak.

Bottle aged for a minimum of 12 months before marketing

Production: 30.000 bottles

Serve at 15-17 °C

TASTING NOTE:

Maroon red, with medium-high intensity and very bright.

Intense, complex, and notably elegant aromas. The red fruit aroma from the Tempranillo combines perfectly with those of the barrel. Nuances of spices, particularly cloves, evolve in the glass, giving way to vanilla and balsamic aromas.

Elegant, well-balanced, and round in the mouth with good structure and persistence. The fruity hues identified on the nose, along with the complexity from the barrel, can be noted.