



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

Soils: Clay and limestone soil at more than 800 m altitude.

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

Malolactic fermentation in stainless steel tanks with a maximum capacity of 12.000 L at a controlled temperature.

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

Bottle aged for a minimum of 12 months before marketing

Production: 14.593 bottles

Serve at 14-16 °C

TASTING NOTE:

A very bright, garnet-red of medium depth.

Complex aromas with fresh fruits perfectly integrated with the wood and traces of mineral. When rested in the glass, balsamic and spicy notes arise.

Elegant, smooth and well-balanced in the mouth. Very rounded with a lingering finish where the traces detected on the nose can be savoured.