



Grapes Varieties: 100% Tempranillo from vineyards with stocks from 80 years old.

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

Alcoholic fermentation in stainless steel tanks at a controlled temperature of 20 to 22 °C. Before pre-fermentation cryomaceration is carried out. Subsequently, post-fermentation maceration is carried out.

Malolactic fermentation in stainless steel tanks at a controlled temperature of 20 to 22 °C.

18 months in French oak barrels.

Bottle aged for a minimum of 18 months before marketing

Production: 3.000 bottles

Serve at 16-18 °C

TASTING NOTE:

Deep maroon-red, bright, with medium-high intensity.

On the nose it is complex and intense. The grape's black fruit taste is perfectly combined with the aromas from the barrels and its resting time in the bottles. Spiced and smoky with mineral undertones such as Chinese ink or press ink, natural to the terroir of the vineyard selected for this wine.

In the mouth it is elegant and well-balanced, round, and full-bodied. Silky with a long-lasting aftertaste.