

EL ^{V I Ñ A}guijarral



Grapes Varieties: 100 % **Tempranillo** from vineyards with stocks from 15 to 25 years old.

Soils: Clayey - loam soils at an altitude of 800 m

Alcoholic fermentation in stainless steel tanks

Malolactic fermentation in stainless steel tanks

Production: 40.000 bottles

Serve at 15 – 16 °C

TASTING NOTE:

Intense cherry-red with a maroon rim.

Fresh on the nose, with red berry and mature strawberry hints.

In the mouth it is smooth, structured, and persistent.

doble **RR**
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DUERO

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