

Description

Varieties: 100% Tinta Fina (Tempranillo)

Harvest: Manual in small cases of 15 kg.

Winemaking: Controlled temperature fermentation and long macerations in 12.500 liters steel tanks.

Ageing: 15 months in French oak barrels of second year

Climatology of 2015: The prompt sprouting vineyard was early in the area, with a dry summer and warm as we don't remember, it made the harvest start very soon. The health of the grape and therefore its quality was excellent due to the low incidence of diseases. All this was transferred to the grape must, getting serious wines with identity and with potential to last in time.

Winemaking

Tinta fina: 34% from our vineyard La Asperilla and 66% from old vineyards. It is located in the town of Peñafiel at 800m of altitude. Predominance of clayey and gravel soils. Vines were planted in 1994, trellised using the cordon royat system and distance between rows and vines of 2.2 x 1.2 m, resulting in a density of plantation of 3.700 vines/Ha.

Technical Info

Alcohol Content: 14.5 % vol.

Total Acidity: 4.62 g/L

pH: 3.77

Volatile Acidity: 0.54 g/L

Total SO₂: 76 mg/L

Sugars: 1.6 g/L

Tasting notes

Intense deep red color with a purple edge. Complex aroma with hints of red and dark fruits. It is a complex wine with different aromatic layers. In the mouth present a good structure, with volume, and good persistence. It is a wine characterized by its good balance between tannin and acidity. Recommended serving temperature 14-16°C.



Bottles

750 ml.
1500 ml.



Case

6 bot.
4 bot