

Description

Varieties: 80% Tempranillo, 15% Graciano, 5% Garnacha

Harvest: Mechanical in October

Winemaking: Temperature controlled fermentation at 26° and long maceration.

Ageing: 12 months ageing in french oak barrel of 2nd, 3rd and 4th year and 24 months ageing in bottles.

Climatology 2013: Year marked by early sprout, a cold spring and a rainy September. All of this delayed the ripening of the grapes.

Viticulture

Grapes coming from vineyards between 20-25 years located in Carcar, Azagra, Alfaro, San Adrián, Andosilla and Aldeanueva de Ebro. Argilo-calcareous soils.

Plantations are grown using the cordon royat system. Distance between rows of 2.80 meters and 1 meter between vines, using an irrigation system if it is required.

Technical Info

Alcohol Content: 13.5% vol.

Sugars: 0.40 g/L

Total Acidity: 4.9 g/L

pH: 3.38

Volatile Acidity: 0.45 g/L

Total SO₂: 85 mg/L

Tasting Notes

Red cherry color and medium layer. A complex aroma with predominance of ripe red fruit aromas: wild strawberries and raspberries. There are also vanilla and toasty notes. On the palate it is elegant, medium-bodied, smooth with soft tannins and a long aftertaste



Bottles

750 mL



Case

6 bot.