



- Grape Variety** Tempranillo 100 %
- Vineyards** More than 25 years old.
- Features** Hand-picking harvest in 20 kg crates. Sorting table. Skin contact maceration and fermentation of 21 days at 28°C.
- Ageing** 14 months in French (2/3) and American (1/3) oak barrels and 12 months in bottle.
- Colour** Cherry colour with garnet rim, bright and intense.
- Nose** Red fruit expression, powerful, elegant, dry stone, coca bean, creamy oak, hints of spices.
- Taste** Powerful, flavourful, fruity, good acidity, smoky aftertaste, toasty, long finish.
- Serving temperature** 15- 18°C.
- Food Pairing** Grilled red meat, cured meat, game birds, small game, light stews, mild cheese.

