



**Grape Variety** Tempranillo 100 %

**Vineyards** More than 70 years old vines from "El Grajo Viejo" estate.

**Features** Produced only in excellent vintages. Hand-picking harvest in 20 kg crates. Sorting table. Skin contact maceration and fermentation in 500 litres french oak barrels for 26 days at 28°C. Malolactic fermentation in 225 litres french oak barrels.

**Ageing** 18 months in new French oak barrels.

**Colour** Cherry colour with touches of violet.

**Nose** Powerful, ripe black fruits, violets, toasty, toffee, chocolate, vanilla.

**Taste** Powerful, flavourful, intense, red and black berries, oak, vanilla, black pepper, good acidity, good structure, lingering finish.

**Serving temperature** 16- 18°C.

**Food Pairing** Roasted meats, carpaccios, grilled chops, fish or meat stews and casseroles, aged and raw milk cheese.

