



Grape Variety Tempranillo 100 %

Vineyards More than 60 years old.

Features Produced only in excellent vintages. Hand-picking harvest in 20 kg crates. Sorting table. Skin maceration and fermentation of 28 days at 28°C.

Ageing 24 months in French (80%) and American (20%) oak barrels and 36 months in bottle.

Colour Deep cherry colour, bright and intense.

Nose Expressive, powerful, complex, elegant, roasted coffee, dark chocolate, candied fruit.

Taste Fleshy, powerful, spirituous, creamy, spicy with a lingering finish.

Serving temperature 16- 18°C.

Food Pairing Roasted lamb, roasted pork, roasted beef, heavy stews, big game and matured and raw milk cheese.

