

## PERFUME DE SONSIERRA 2013

### SUBLIME AND EXCLUSIVE

#### VINEYARDS

A hand-picked special selection from our oldest (over 40 years of age), highest quality vines.

#### VARIETIES

100% Tempranillo

#### ELABORATION

Cold maceration for 4 days pre-fermentation. Fermentation in stainless steel vats at a temperature-controlled 24°C for 9 days. Malolactic fermentation in contact with the lees in a selection of 70 new Bordeaux-type French oak barrels. Choosing those which our experience over the years has shown to provide elegance, refinement and personality through their integration with the wine, the true star of the show.

#### AGING

16 months in the same carefully selected new Bordeaux-type French oak barrels. Minimum 8 months ageing in the bottle.

#### TASTING NOTES

An intense deep cherry red, there are clear overtones of licorice, blackberry, blackcurrant, toffee, mocha and a hint of menthol. It is juicy, powerful and exuberant on the palate; a sensory experience that will live long in the memory.

#### ANALYSIS

Alcohol content:	13,79 % vol.
pH:	3,58
Reducing sugars:	2,4 g/l
Total acidity:	5,50 g/l



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