

BALANCED AND WELL-ROUNDED



VINEYARDS

Harvested by hand and located in the foothills of the Sierra de Cantabria.



VARIETIES

100% Tempranillo



ELABORATION

Maceration for 24 hours before fermentation. Alcoholic fermentation with regular pumping over in stainless steel vats for 8 days at a temperature-controlled 24°C to retain and extract the maximum amount of fruity flavours. Maceration for 24-48 hours after fermentation. Malolactic fermentation in concrete vats.



AGING

12 months in Bourdeaux type barrels. Minimum 3 months aging in the bottle.



TASTING NOTE

Cherry-red in colour with a vibrant maroon edge.

The barrel-aging process provides a bouquet with aromas of cocoa, vanilla and coffee, against a lively, fragrant background of ripe fruits and liquorice.

In the mouth it is well-rounded and harmonious, with an excellent blend of spices and other flavours typical of the grape variety.



PAIRING

Ideal for enjoying with meat, legumes, pasta and semi-cured cheese.



Silver Medal

Mundial de Tempranillos
2017

2015 Vintage



Silver Medal

AWC Vienna International
Wine Challenge, 2018

2015 Vintage



Silver Medal

DECANTER 2018
World Wine Awards

2015 Vintage



Bronze Medal

International Wine & Spirit
Competition 2018

2015 Vintage



James Suckling 2018

2015 Vintage

