

ORIGINAL AND EXPRESSIVE



VINEYARDS

Vines that are over 40 years old, from the foothills of the Sierra de Cantabria; harvested by hand.



VARIETIES

100% Tempranillo



ELABORATION

Following a mild pressing, the must macerates in the cold in contact with the skins for 48 hours. Then, alcoholic fermentation takes place at a maximum controlled temperature of 28°C with light pumping over for 8 days. Post-fermentation maceration for 48 hours and malolactic fermentation in concrete vats.



AGING

12 months in 100% new American oak barrels. Minimum of 1 year resting in the bottle for refinement.



TASTING NOTE

This wine is both elegant and original, boasting an intense cherry-red colour with a brilliant maroon sheen.

The powerful bouquet offers aromas of ripe red fruit that combine perfectly with the vanilla, cream, toast and mineral notes, which give this wine a tremendous complexity that develops as it airs in the glass.

In the mouth it is intense and elegant, notable for the ripe tannins and full-bodied roundness that give it a long, pleasant finish.



PAIRING

The perfect accompaniment to meat, legumes, pasta and semi-cured cheese.



Bronze Medal

International Wine & Spirit Competition 2018
2014 Vintage



Silver Medal

International Wine Challenge, 2018
2014 Vintage



Gold Medal

AWC Vienna International Wine Challenge, 2018
2014 Vintage



Gold Medal

The Grand International Wine Awards 2018
2014 Vintage



JAMES SUCKLING.COM

James Suckling 2018
2014 Vintage

