

THE ARISTOCRATIC AND ENVELOPING



VINEYARDS

Handpicked old vineyards, from 40 to 80 years old located on the higher slopes of the Cantabrian Mountain Range.



VARIETIES

100% Tempranillo



ELABORATION

After a gentle crush, cold maceration of the must with the skins for 24 hours. Alcoholic fermentation in stainless steel tanks for 8 days with periodic pumping at a maximum controlled temperature of 27°C in order to preserve and extract the fruity aromas. Post fermentative maceration for 24-48 hours. Malolactic fermentation in concrete tanks.



AGING

24 months in French (70%) and American (30%) oak Bordeaux-type barrels. Minimum 36 months' bottle aging.



TASTING NOTE

Strong and elegant with an aromatic complexity that develops as the wine airs in the glass.

The notes of ripe fruit and currants, so typical of the old-growth vines where the grapes were grown, combine perfectly with the delicate aromas of cocoa, cream and toast and the balsamic hints provided by the wine's lengthy aging in both barrel and bottle.

It is voluminous and very well-structured in the mouth, with strong, sweet tannins that offer a long, silky, enveloping finish.



PAIRING

Ideal for enjoying with rich, red meats, legumes, stews and other dishes with strong flavours.



Gold Medal
Mundial de Tempranillos
2017
2012 Vintage



Tim Atkin
Master of Wine, 2018
2012 Vintage



Wine Advocate 2018
2012 Vintage



Silver Medal
AWC Vienna International
Wine Challenge, 2018
2012 Vintage

