

NOBLE AND ELEGANT



VINEYARDS

Located on the lower slopes of the Cantabrian Mountain Range.



VARIETIES

100% Tempranillo



ELABORATION

Fermentation in stainless steels tanks for 10 days. Maceration with the skins for 20 days to obtain the right colour.



AGING

12 months in American (70%) and French (30%) oak Bordeaux-type barrels. A minimum of 24 months bottle aging.



TASTING NOTE

An attractive maroon colour with a ruby edge.

The bouquet offers elegant balsamic notes with a highly complex spiciness, in addition to hints of ripe dark fruit and a slight aroma of toast.

In the mouth it is well-rounded and velvety, with a hint of toast at the end that provides a pleasant finish.



PAIRING

A superb choice to accompany game, roast meat, stews, very mature cheeses and seasonal wild-mushroom dishes.



Silver Medal

Mundial del Tempranillo
2017

2013 Vintage



Bronze Medal

International Challenge
2018

2013 Vintage



Gold Medal

Concurso
Mundial de Bruselas, 2018

2013 Vintage



Silver Medal

AWC Vienna International
Wine Challenge, 2018

2013 Vintage

