



ACCOLADES

2019 VINTAGE

Wine of Viñedo Singular

2018 VINTAGE

91 points Peñín Guide

EL SUEÑO DE AMADO

VIÑEDO SINGULAR 2019

VINTAGE 2019

VARIETY Garnacha 100%

CLIMATIC YEAR

This was a very favorable vintage in terms of health, where cool temperatures also favored lower than usual pH.

Despite being a dry vintage, water inputs were very well distributed throughout the vegetative cycle, ensuring that the plant did not suffer from water stress.

During the harvest, temperatures were very mild.

VINEYARD

From a single plot, "La Casilla de Cabezorro"; vineyard grafted in 1918 on the upper slopes of Yerga, in the municipality of Alfaro by our grandfather Amador Escudero Pérez. This vineyard comprises old vines with tortuous branches that have grown while strictly dry farmed. Producing 4000-5000 Kg/Ha.

PREPARATION

The hand-picked grapes are placed in 300 kilo crates which are immediately placed in a reefer container.

The harvested grapes are refrigerated so they can be placed in the tank at 4 to 6°C. This temperature is maintained for a few days to achieve a (preferably) cold maceration to extract the maximum colour and flavours possible.

Once made, the wine goes into a new French oak barrel for ageing. This wine has remained in the barrel for twelve months.

TASTING NOTES

COLOUR

Red, medium-high intensity.

SCENT

Medium intensity, complex, subtle. It is a wine that evolves continuously in the glass, providing aromas of ripe red and fresh black fruit, characteristic of Garnacha. In turn, the fruit is accompanied by notes of tobacco, cocoa and roasted aromas.

ON THE PALATE

A round, balanced and sweet wine; very fresh due to the acidity pertaining to the Garnacha.

SERVING RECOMMENDATIONS

Consume at a temperature of 14-16°C. Allow the wine to breathe first, so it can express its full potential.