



### ACCOLADES

**2018 VINTAGE**  
90 points Peñín Guide  
**2017 VINTAGE**  
91 points Peñín Guide

# SINTAUTO

**VINTAGE** 2018

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**VARIETY** Graciano 100%

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### CLIMATIC YEAR

This year was an atypical year in Alfaro. It was characterized by a rainfall 100 mm above average. These rains were concentrated in the spring and winter months, which caused a very good canopy of the plants (which helped the synthesis of aromas in the grapes). A marked dry season gave us excellent plant health. Regarding temperatures, it was a typical year for the area; but with excellent temperatures during the ripening season, since during the day the temperatures were high but at night the temperatures were very cool; helping to an excellent ripeness of the grapes.

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### VINEYARD

The grapes come from our "Los Olivos" vineyard on the lower section of the slopes of Yerga, in the municipality of Alfaro. The vines were planted in 1995 and are arranged in trellises.

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### PREPARATION

This is a wine that undergoes no treatment and may leave a little sediment at the bottom of the bottle as a consequence of its natural development.

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### TASTING NOTES

#### COLOUR

Semi-intense deep cherry red.

#### AROMA

High aromatic intensity, very complex. This wine evolves continuously in the glass, having at first notes of concentrated dark fruits, such as cherries or plums, and a suggestion of India ink. This is pulled together into a harmony through the toasted and vanilla notes of barrel ageing. The more time it spends in the glass, the more spicy white pepper and licorice overtones make their presence felt.

#### ON THE PALATE

Balanced and rounded. It is a structured and very tasty wine that carries suggestions of candied fruit and liqueur. It is long through the mouth and the aftertaste persistent.

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### SERVING RECOMMENDATIONS

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

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### PAIRING

Low fat fish, Iberian pork meat, game (deer, wild boar), casseroles and stews.