



EL CERRO DE SAN MIGUEL

EL CERRO DE SAN MIGUEL - SINGULAR VINEYARD

CHARACTERISTICS



Grape variety, 100 % tempranillo.



Winemaking, Hand-picked grapes from this own vineyard, placed in small 12 kg crates. Strict selection of hand sorted berries only. Vinified in a very small 1,000 kg tank, and kept for a maximum of 10 months in an oak cask to round it off without interfering with the fruit, the real star in this wine.



Tasting notes, Bright, intense deep purple colour.

Rich and opulent bouquet showing the pure plummy, strawberry fruit character that we have in the Tempranillos from Rioja.

The mouthfeel is as fresh as it is intense and deeply structured, richly concentrated, again, marvellous attributes of our Rioja Tempranillos.



Food pairing, A wine for joyful occasions, to be enjoyed with family and friends alike. Either on its own, or with grilled meats such as lamb cutlets, iberico ham cold cuts, a good lasagna or some Rioja style potatoes with chorizo.

This is really a unique wine, not just because of all the hard work that's put in to making it, but specially for the typicity of the Tempranillo that this great vineyard provides.

Alcohol: 14%