



VALLEMAYOR
LA CERRADILLA

2019



Tasting notes

Cherry-red; clean with a good rim. High colour intensity, deep structure and full bodied. A harmonious combination of fruity aromas from the Tempranillo and new French oak. Spicy and coffee hints, liquorice and peppercorns. Very complex and intense nose. Tannins are fruity, the toasty notes of the oak gradually emerge as the wine is enjoyed. Smooth and amiable in the mouth. Persistent aftertaste of cherries and red berries; smooth and long. It can be increasingly enjoyed over the next 20 years, provided it is always stored at a constant temperature of around 15 °C.

Origin

Made with grapes from 5 hectares of vineyard in “La Cerradilla” estate, recently recognize as a “Singular Vineyard”, with vines over 60 years old and a limited production of 4,000 kg per hectare. This vineyard is located on an unirrigated slope facing northwest, owned by the Pérez Fonca family.

Vinification

100% Tempranillo.

We only make this wine in the best vintages. We picked the grapes from this wonderful estate during one single day (October the 15th) when they were in the best ripening moment and fermented them in a single stainless steel tank between 26 and 28 °C for two weeks. The wine was kept in the same tank for post fermentation maceration another 8 days. Then we extracted the wine and filled with it a consignment of new French barrels on January 2020.

We moved the wine, cleaned the barrels and refilled them on July 2020. The wine was extracted from the barrels 13 months after the first fill and bottled immediately. Then we kept the wine in the bottle for 12 months before labelling it and begin selling the vintage. This is a wine elaborated by natural methods and filtered just once.

Paring

Traditional Mediterranean cuisine and meat-based delicatessen. Temperature better served at 16-18 °C.

ALC. by VOL.: 13,5% Vol.

