

DESDE



1984



TONDELUNA

CRIANZA

2021

Tasting notes

A clean, garnet with ruby-red hues and good structure wine. The nose is complex, with aromas of red berries, well assembled with toasty notes from the wood and secondary aromas from malolactic fermentation. Soft and velvety mouth with a subtle and long liquorice aftertaste..

Origin

La Mata y Pagos del Valle.

Vinification

100% Tempranillo.

We selected grapes from our own vineyards and picked them during the first two weeks of October and fermented in different stainless steel tanks between 26 and 28 °C for two weeks. Wine was kept in the same tanks for post fermentation maceration another 3 days.

Then we extracted the wines and make the definitive blend to fill the barrels in February 2022.

Barrels are 100% American with an age between 3 and 6 years.

We moved the wine, cleaned the barrels and refilled them in September 2022.

The wine was extracted from the barrels the following March and we made the definitive coupage, which was bottled in May 2023.

Pairing

Soft meats, cheese, cured meats and spoon traditional receipts..

Temperature better served at: 14-17 °C.

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

*Specially recommended by
Decanter: 90 points.*

