





VARIETY

100% Tempranillo

ALCOHOL CONTENT 14%

VINEYARDS & SOIL

Vineyards over 30 years old Clay-limestone

WINEMAKING

Manual harvest in the second week of October. Fermentation in stainless steel tanks with temperature control. Malolactic fermentation and resting for 5 months in century-old concrete tanks. Aged in American and French oak barrels for 12 months, followed by 6 months resting in bottle.

TASTING NOTES

Brilliant ruby red wine, medium depth and garnet rim. On the nose, it shows red fruit aromas, intense and complex. Forest fruits and spices stand out. On the palate, it is a wine of high intensity, balanced and elegant, with integrated acidity, fruity notes and a long finish.



