



PLACERES SENSORIALES

JOVEN MACERACION CARBONICA

DALE PLACER A TUS SENTIDOS

Sensory pleasures

Approaching a wine glass, it is able to stimulate all our senses. That is the goal of this wine, made in an open concrete fermentation vat or "lago" in Spanish. It takes me back in time, remembering the scent of fresh fruit and licorice when my grandfather took me to the castle cellars in San Vicente de la Sonsierra to have lunch amongst friends. I was barely old enough to hold a bottle of wine in my hands. That persuasive and lasting aroma is what modern wine making has forgotten and what we have tried to convey in this young wine. Primarily fresh and fruity with a very pure fruit expression, soft and elegant on the palate with a slight essence of carbonic maceration.

An intense cherry colour indicates that this is the maximum expression of single varietal tempranillo-all natural without any manipulations or sophisticated elaborations, only grapes harvested from 40 year old head trained vines, unloaded in a concrete vat and fermented for 10 days with stems, without pressing completely whole grapes with the aim of trying to do what our grandparents did with no enology, no technology and really wines that only tasted like wines...

That is the sensory pleasures

 100% TEMPRANILLO

