



# CANTAURI

## VENDIMIA SELECCIONADA

### STORY

Cantauri Vendimia Seleccionada began its journey in 1998, marking a turning point for the winery — until then, only young wines were produced. It was the second generation who chose to pursue barrel-aged, high-quality wines.

### GRAPE VARIETY

100% Tempranillo

### WINEMAKING

We select our vineyards based on age, never younger than 30 years, and always with limited yields. After manual harvesting, the grapes are destemmed and transferred to stainless steel tanks for alcoholic fermentation, followed by malolactic fermentation. Once complete, the wine is aged in American oak and later in bottle. This process takes a minimum of two and a half years.

### TASTING NOTES



On the nose; red and black fruit, ripe compotes. Spices, cocoa and caramel, well integrated with balsamic and exotic woods. Roasted and cigar ash with aromas of aging and fruits with very complex and intense brandy.



On the palate; powerful and completely marks the mouth with powdery ripeness. Very good evolution in the bottle. It is a wine that can be stored and will surprise us with all its nuances.