

SELECCIÓN

GRAPE VARIETIES

80% Tempranillo, 20% Graciano

VINEYARD

Vineyards over 40 years old and the knowledge of our ancestors, located in the municipality of Calahorra. Vineyard with North-South orientation. The yield is very low and the number of bottles produced is 4,000

ELABORATION

The production process begins with the careful selection of our grapes in the vineyard by manual harvesting. Subsequently, alcoholic fermentation is carried out at a controlled temperature for 10-15 days at 24-25°. Malolactic fermentation takes place in new French and American oak barrels for approximately 2-3 months in contact with its lees and daily agitation to achieve homogenization. Then we transfer the wine to an older barrel (3 to 4 years old) until a balance between wine and wood is achieved. Finally it is bottled without further treatment.

Some sediment in the bottle is testimony to its extraordinary quality, because it is a wholesome, healthy and honest wine that will delight the most demanding palates.

SEÑORIO DE LIBRARES

TASTING NOTES

Rich purple red colour with a ruby rim. On the nose, sensations of caramel and fine toasted notes, with coconut, vanilla and chocolate on a background of red fruits and liquorice notes.

The tannins provide character, with a long and pleasant finish which invites us to continue enjoying this wine.

PAIRING RECOMMENDATIONS

Oily fish in sauce, game and roasted red meats and cream cheeses.

