

VARIETIES

75% Tempranillo - 25% Cabernet Sauvignon

VINEYARDS

Guadiana river crosses these vineyards of Tempranillo and Cabernet Sauvignon, that have an average age of more than 35 years. Located next to the Peñarroya reservoir, the vegetative cycle is conditioned by cold winters and hot summers, with high possibility of late frosts. The frosts during spring time, have forced the installation of systems that minimize their possible damage and that, in addition, at harvest time, allow to control the morning dew helping the drying of the vines. Their productions do not exceed 7,500 kg/hectare.

WINEMAKING AND AGEING

The harvest is done manually in boxes of no more than 15 kilos. With a cold maceration that does not exceed 14°C, we get more complex and intense wines. After the beginning of the alcoholic fermentation, the very first "delestage" is carried out, allowing to optimize the colour and aromas extraction of these noble varieties, lengthening the vatted for more than 25 days. This free run wine, stays 12 months ageing in French and American oak barrels.

PRODUCTION

15,000 bottles

TASTING NOTES

At sight it shows an intense cherry colour with garnet and tile rims. Very special nose, where hints of ripe fruit are combined with toasted and spicy notes on a clean and warm background. In mouth the wine is tasty, very friendly and perfectly balanced, with a long finish.

PAIRING AND CONSUMPTION RECOMMENDATIONS

Stews, potatoes, poultry, red meat and game.

Recommended serving temperature of around 18 °C.

ANALYSIS

Alcohol %: 13.5 Total acidity: 5.30 g/l tartaric

Total sulphur dioxide: 50 mg/l Residual sugar: 2.45 g/l

