

VARIETIES

75% Tempranillo - 25% Cabernet Sauvignon

VINEYARDS

Guadiana river fully crosses these vineyards of Tempranillo and Cabernet Sauvignon grapes with 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 probability of late frosts in spring time. This fact that has forced the installation of anti-frosting systems that minimize their possible damage and that, in addition, at harvest time allows the control of the morning dew, favouring the drying of the vines before being harvested. Productions do not exceed 7,500 kg/Ha.

WINEMAKING AND AGEING

Harvest is always carried out in the early morning, when the temperatures are still cool. Then, a cold maceration that does not exceed 14°C, help us get very complex and intense wines. After the beginning of the alcoholic fermentation, we carry out the first "delestage", that will allow to optimize the colour and structure extraction of these very noble varietals, keeping the wines around 25 days in steel tanks. This free run wine, will then age 6 months in French and American oak barrels.

PRODUCTION

30,000 bottles

TASTING NOTES

Excellent and very expressive purple-red colour. Powerful aroma that highlights the most traditional Tempranillo fruit with positive floral and exotic varieties fragrances brought by Cabernet Sauvignon variety on top of the toasted memories coming from its stay in oak barrels. Very friendly palate, fresh and dynamic and with an elegant structure.

PAIRING AND CONSUMPTION RECOMMENDATIONS

Roasts, game meats, casserole dishes and stews.

Recommended serving temperature of around 18 °C.

ANALYSIS

Alcohol %: 14.0 Total acidity: 5,51 g/l tartaric

Total sulphur dioxide: 70 mg/l Residual sugar: 1.6 g/l

