

VARIETIES

40% Petit Verdot - 30% Tempranillo - 30% Syrah

VINEYARDS

Vineyards selection of Petit Verdot, Tempranillo and Syrah, aged over 15 years and with productions that do not exceed 10,000 kg/Ha. Green pruning is carried out to limit their natural growth and obtain balanced and ripe grapes that will fully express the varietal character.

WINEMAKING AND AGEING

Produced in a traditional way with temperature control during alcoholic fermentation and a previous maceration during 3 days at a temperature of 14 °C for. Free run wine, without pressing and followed by natural malolactic fermentation and a 3-month stay in oak barrels will determine the strong and modern character of this innovative wine.

PRODUCTION

60,000 bottles

TASTING NOTES

Intense and bright colour, with violet hues. The three varietals combine perfectly to give a wine with sweet and balanced tannins, combined with fruit flavours, mocha and vanilla notes from the necessary time in oak barrels. Long aftertaste, persistent in your memory. Minerals and graphite characteristic of Petit Verdot.

PAIRING AND CONSUMPTION RECOMMENDATIONS

Grilled meat and fish, pasta and rice. Pates and sausages.

Recommended serving temperature of around 16 °C.

ANALYSIS

Alcohol %: 13.5 **Total acidity:** 4.91 g/l tartaric

Total sulphur dioxide: 60 mg/l **Residual sugar:** 2.9 g/l

